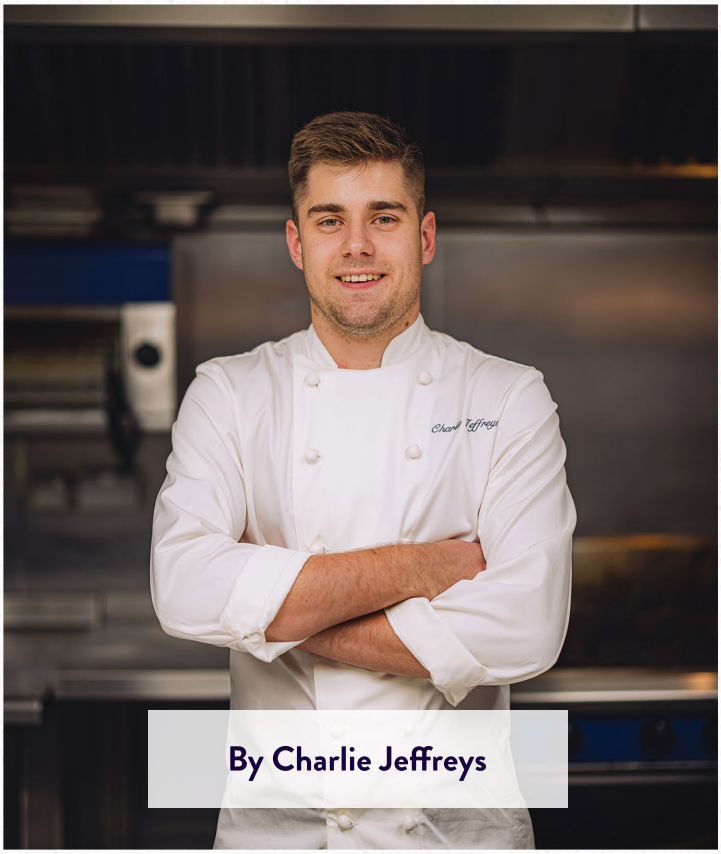
BBQ Short Rib (Jacobs Ladder)

Prep Time: 20 minutes Cook Time: 5 hours Serves: 4-6



Ingredients

For the Short rib
- 1.5kg short ribs (between 4/5 bones)
- Salt/pepper
- x4 cloves garlic
- x2 Sprigs rosemary/thyme and 1 leaf of bay
- 1 tbsp smoked paprika
- 2 tbsp tomato ketchup
- 2 tbsp Dijon mustard
- 3 tbsp Worcestershire sauce
- 3 tbsp honey
- 100g dark brown sugar
- 1 small white onion
- 1 small carrot
- 1 stick celery
- 400g tomato chopped (can)
- 1 litre beef stock
- 50ml bourbon (whisky)
- 2 tbsp olive oil

Method

Start by making sure your bbq is burning at 140/150c and set up for indirect cooking if possible otherwise don't worry. Then very simply add your short rib into a large bowl or tray and season with everything but the vegetables, tomato chopped, beef stock and whisky. Making sure you rub it in very well and mix all the wet and dry together including breaking up the garlic and herbs.

Take your short rib and put directly onto the bbq grill and colour it, so you start to see everything caramelise. While this is searing heat a large pan big enough to fit your ribs and add the olive oil and heat. Then add your diced onion, carrot and celery once sweat add in your ribs from the bbq and deglaze with the bourbon. Finish by adding the tomato chopped and the beef stock to cover. Bring to boil and then cover the pan with foil and add back to the bbq in the pan making sure it stays at 140/150c for 4 hours. If the pan doesn't fit in the bbq do the same process in the oven.

After 4 hours check if the bones slide out easily and your meat should be falling off, leave it to cool slightly in the liquid. Then take out and cover the ribs with foil and reduce the stock unPl sPcky, use this to glaze your ribs.
Serve with any type of potato dish!