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# Red Braised Beef Short Ribs Sichuan-Style

Beef short ribs are a firm cut of meet that needs to be cooked low and slow to make them tender. This homestyle Chinese recipe uses the classic technique of red braising combined with spicy Sichuan flavours. With 6 typical small red chillies the beef will have a gentle heat, for the full Sichuan experience, add more.

**Serves 4**

## INGREDIENTS

- 1.3kg beef short ribs (3lb)
- 1 tablespoon vegetable oil (20ml)
- 5cm (2") piece ginger, peeled and sliced
- 5 cloves garlic, crushed
- 3 green onions, white and green part cut into 4cm (1½") lengths
- 1 tablespoon Sichuan peppercorns
- 2 tablespoons (40ml) Sichuan Pixian doubanjiang (chilli bean paste)
- 1 tablespoon crushed yellow rock sugar
- ⅓ cup Shaoxing wine (80ml)
- 2 tablespoons soy sauce (40ml)
- 1 tablespoon Chinese dark soy sauce (20ml)
- 6–12 small dried red chillies, halved
- 2 star anise
- 1 stick cassia or cinnamon bark
- 2 brown cardamom pods, halved
- 2 fresh bay leaves, bruised
- 3 cups boiling water (750ml)
- Steamed jasmine rice, for serving

## METHOD

1. Pat the ribs dry and use a cleaver or heavy chef's knife to chop them in half crossways so they'll fit in the pan better.
2. Heat oil in a large Dutch oven or heavy-based lidded saucepan over high heat.
3. Working in batches if necessary, add short rib pieces in a single layer and cook for 2 minutes or so each side, until well-coloured. Remove to a plate.
4. Drain the oil from the pan. Return 1 tablespoon (20ml) and discard the rest.
5. Return pan to a medium heat. Add ginger, garlic, green onion, and Sichuan peppercorns and stir for about 2 minutes, until peppercorns are fragrant.
6. Push the ingredients to one side of the pan and add doubanjiang and sugar.
7. Stir the doubanjiang and sugar for a minute or so, until the oil turns bright red and is aromatic.
8. Add Shaoxing, increase heat to high and stir for about 30 seconds, scraping the base of the pan to remove any cooked on bits.
9. Stir in soy sauce, dark soy sauce, dried chilli, star anise, cassia, cardamom and bay. Pour in the boiling water.
10. Return the short ribs and any juices to the pan. If the ribs are not almost completely submerged, top up with a little extra boiling water.
11. Bring to a boil, reduce heat to low, cover and simmer for 2½–3 hours, until the meat is very tender. Stir occasionally if necessary to ensure all the meat spends time submerged in the braising liquid.
12. Lift the ribs out of the pan into a serving bowl.
13. Spoon a little of the cooking liquid over them and serve with steamed rice.

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