



BBQ beef short rib potjie

Delicious served with rice or creamy polenta.

More than 2 hours **Serves:** 8

Recipe Type: Mains

Main Ingredient: Beef and veal

Ingredients

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2 kilograms beef short ribs, cut into chunks

1 dash PnP salt, to taste

1 drizzle PnP olive oil

Sauce

1 PnP onion, quartered

4 PnP garlic cloves, crushed

500 ml tomato passata

125 ml PnP BBQ marinade

125 ml PnP tomato sauce

125 ml cider vinegar

30 ml worcestershire sauce

500 ml PnP beef stock

15 ml PnP ground coriander

15 ml PnP smoked paprika

60 ml PnP brown sugar

3 bay leaves

1 sprig thyme, sage and rosemary

Rainbow root coleslaw

2 baby red cabbages, roughly grate

2 baby green cabbages, roughly grate

3 PnP carrots, roughly grate

2 PnP beetroots, roughly grate

1 bunch PnP radishes

1 bunch bunch spring onions

Method

- Heat a cast-iron potjie over medium coals.
- Make sure you have a little side fire going to provide enough coals to add for duration of cooking.
- Season meat all over and brown in oil.
- Mix sauce ingredients together and pour over meat.
- Cook for 2½ -3 hours or until very tender (you'll have to add a little water when necessary).
- Serve with coleslaw and rice, polenta or rolls.

Rainbow root coleslaw

- Roughly grate baby red and green cabbages, carrots, beetroots and radishes and spring onions.
- Roughly chop flat-leaf parsley and toss together.
- Mix sour cream with horseradish.
- Toss through salad and season.

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1 handful PnP flat-leaf parsley,
roughly chop
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250 ml PnP sour cream
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30 ml horseradish
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