

# What Katie ate...

## IRISH WHISKEY SHORT RIBS

### YOU WILL NEED

2kg beef short ribs  
330g muscovado or dark brown sugar  
6 garlic cloves, finely chopped  
2 tbs worcestershire sauce  
60ml hp sauce  
125m Irish whiskey  
125ml malt vinegar  
4 thyme sprigs, leaves picked  
3 star anise

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**SERVES 4**

# What Katie ate...

## IRISH WHISKEY SHORT RIBS

Preheat oven to 160° C/320° F.

Place the ribs in a roasting pan just large enough to fit them snugly. Season. Whisk the sugar, garlic, sauces, whiskey, vinegar, thyme and star anise in a bowl. Pour over the ribs, then cover with foil.

Roast ribs for 1.5 hours, then remove foil and cook, basting frequently, for a further 1.5 Hours or until meat is tender and falling off the bone. Transfer ribs to a plate and cover loosely with foil to keep warm.

Place the roasting pan over medium heat and stir the cooking juices until they are reduced and syrupy.

Pour sauce over ribs to serve.