

## Slow Cooker Chinese Beef Ribs

✕ Beautiful Sticky Saucy Ribs ✕

### Ingredients:

- 1kg beef ribs
- ¼ cup coarsely chopped peeled ginger
- 6 garlic cloves
- ½ cup hoisin sauce
- ½ cup honey
- ¼ cup soy sauce
- 1 tablespoon molasses or substitute
- 1 tablespoon Chinese chilli-garlic sauce, sambal oelek or other Asian chilli sauce
- ½ cup water

### Method:

- In a blender, combine the ginger, garlic, hoisin sauce, honey, soy sauce, molasses, chilli-garlic sauce and the water; puree until smooth.
- Pour the mixture over the ribs and toss to evenly coat.  
**Optional:** If your slow cooker has a delayed timer function, set it for 1 hour to allow the meat to marinate.
- Cook, covered, on high for 4 hours or low for 8 hours, until the meat is tender but not falling off the bones.
- Transfer the ribs to a foil-lined baking sheet. Strain the pan juices into a medium-size saucepan and spoon off as much fat as possible. Boil the pan juices until syrupy and reduced to ¾ cup, about 5 minutes. Transfer to a bowl.
- Preheat the broiler and position a rack 20cm from the heat. Brush the ribs with some of the sauce and broil until caramelized, about 5 minutes, turning once or twice.
- Transfer to a platter and drizzle with any remaining sauce. Serve.

**Previous recipes:** Shakshuka, Puttanesca, Asian Styled Omelette, Hot Wings, Almond Cake, Thai Spiced Chicken Meat Balls, Pork Marinade, Mushroom Steak Sauce, Hamburgers, Brownies, Tomato Meatball Casserole, Vanilla Slice, Blondies. If you've missed any, let me know and I can get you a new copy.

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