



Braised Short Rib Fajitas

Makes: 4

Prep time: 20 minutes

Cook time: 3-4 hours

For the braised ribs:

1.5kg beef short ribs, cut into short lengths if possible (a butcher can do this for you)

1 litre beef stock

150ml beer (optional)

1 onion, finely chopped

2 sticks celery, sliced

1 bay leaf

1 dried cascabel chilli

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1 clove

3 allspice berries

1 teaspoon cumin seeds

1-2 teaspoons red wine or sherry vinegar

This recipe uses the BBQ to braise short ribs, which make a sticky, rich filling for fajitas. The onions and peppers are charred and blackened on the grill and chopped, to use for filling with sour cream, coriander and all your favourite accompaniments!

Method:



1. Preheat 2 gas burners on the Jupiter Outback BBQ and set the heat to medium.
2. Heat a pan large enough to hold the short ribs and brown them in oil on all sides. Set aside.
3. Add a splash more oil and cook the onions and celery until soft.
4. Add the beer and let it bubble down, then add the beef stock, bay leaf, dried chilies, clove, allspice berries and cumin seeds and mix well.
5. Put a lid on, turn the heat down to low, close the lid and cook offset for 3 hours, stirring and turning the short rib occasionally.
6. Once the short ribs are very tender and you can push the meat off the

For the accompaniments:

3 bell peppers (a mixture of colours is nice)

1 large onion, peeled and cut in half

6 tablespoons sour cream, plus extra to serve

Coriander, to serve

Flour tortillas, to serve

Hot sauce, to serve



bone with a spoon, remove them and set aside.

6. Remove the lid and turn up the heat just until the sauce is bubbling nicely.

7. While this is happening, place the whole peppers over medium heat and cook until charred all over - 5 -10 minutes. Set aside and cover.

8. Place the onions cut side down over direct heat and let them char and blacken too. Once the onions are nicely charred all over, remove them and chop finely. Mix with the sour cream and season with salt and pepper. Set aside.

9. Run the peppers under a tap to slip off the skins and remove the seeds and stalks. Slice and set aside.

10. Shred the short rib meat and mix with as much of the reduced sauce as you like. Season with red wine vinegar, salt and pepper and serve with the peppers, onion sour cream, coriander, lime, hot sauce and tortillas.