

**OVERALL time: 210 mins**

## CHS x FAT bastard - Short Rib Potjie

Warm, hearty, sticky and above all tasty! This short rib potjie is ideal for cool days served with a glass of delicious of FAT bastard Shiraz. What could be better?

Metric

**Number of servings : 8**

### ingredients

#### For the potjie

- 2 kg beef short ribs, thick cut & on the bone
- 2 Tbsp **Cape Herb and Spice Texan Steakhouse Rub**
- 1 large onion, diced
- 1 head garlic, slice in half
- 2 large stalks celery, thickly sliced
- 4 large carrots, peeled and sliced into large chunks
- 4 large omatoes, diced
- Handful thyme sprigs
- 3-5 fresh bay leaves
- 500 ml FAT bastard Shiraz
- 500 ml beef stock
- 2 Tbsp corn starch
- 1 Tbsp water

#### For the potatoes

- 8 large whole potatoes, skin on
- **Cape Herb and Spice Atlantic Sea Salt - Ceramic**
- **Cape Herb and Spice Texan Steakhouse Rub**

#### For the baby carrots

- 600 g whole baby carrots

#### For the gremolata

- 2 large lemons, zest and juice

- 1 large bunch Italian parsley, washed & dried
- 1 clove garlic, very finely grated
- **Cape Herb and Spice Atlantic Sea Salt - Ceramic**

#### For cooking

- olive oil

## THIS IS WHAT YOU WILL NEED TO DO

**PREP TIME: 30 mins | COOKING TIME: 180 mins**

#### For the potjie:

Prepare braai in advance to get a good coal bed for the potjie, potatoes and carrots. Keep a secondary fire going alongside the coal bed to keep feeding the coals during the long cook. You want to maintain a gentle simmer throughout the cook.

Place the potjie pot over the coal bed to heat up. Drizzle the short ribs with olive oil and season generously with **Cape Herb & Spice Texan Steakhouse Rub**.

Add short ribs to the potjie and brown all the pieces until deeply caramelised, as evenly as possible.

Add the onion, garlic, celery, carrots, tomatoes and herbs.

Pour in the **FAT bastard Shiraz** and beef stock.

Mix everything very well.

Simmer over low coals for 2-3 hours, depending on the size of your short rib pieces, until very tender and falling off the bone.

About half an hour before the end of the cook, mix the water and cornstarch together to form a slurry.

Pour into the potjie, mix well and cook until the sauce has thickened nicely. Taste to adjust seasoning.

#### For the potatoes:

Place each potato on a square of tinfoil.

Drizzle with olive oil and season well with **Cape Herb & Spice Atlantic Sea Salt**.

Rub the oil and salt onto the potato.

Wrap up tightly in the foil and repeat with all the potatoes.

Place potatoes in the coals while cooking the potjie.

Turn the potatoes every 15 minutes until cooked and tender.

Depending on the size of your potatoes, check doneness from around 45 minutes.

#### For the baby carrots:

Place carrots in a large bowl and drizzle with olive oil.

Season generously with **Cape Herb & Spice Texan Steakhouse Rub**.

Toss to coat and then place on a braai grid.

Cook above coals until the carrots are tender and lightly charred all over.

#### For the gremolata:

Combine all ingredients in a small bowl.

Season with **Cape Herb & Spice Atlantic Sea Salt**.

Mix well and set aside until serving.

#### To serve:

Unwrap tinfoil potatoes and slice open.

Serve in a bowl with a generous helping of short rib potjie, a few roasted carrots and a good dollop of fresh gremolata.

Serve alongside a glass of **FAT bastard Shiraz** and enjoy!

<https://www.capeherb.co.za>

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