

More than 1 hour (plus marinating time)

Serves 4

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Ingredients:

Marinade:

- 1 can (410g) PnP chakalaka with sweetcorn
- ¼ cup (60ml) dark brown sugar
- 2 red chillies, finely chopped
- 12 (about 3kg) beef short ribs, ribs separated
- 2 onions, thickly sliced
- 1 bottle (340ml) Black Label beer or beer of choice
- Salt and milled pepper
- Handful coriander, to serve

Method

1. Blitz marinade ingredients together until smooth.
2. Place ribs in a large bowl and toss with half the marinade.
3. Marinate overnight or for at least 4 hours.
4. Place ribs on a bed of onion slices in a roasting tray.
5. Pour beer into tray and season liberally.
6. Cover with foil and cook over medium coals for about 2-3 hours.
7. Remove foil and baste ribs with reserved marinade before placing directly onto the braai.
8. Braai for 15- 30 minutes, basting as ribs cook until sticky and charred.
9. Serve scattered with coriander and a side of your choice.

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