



READY TO COOK
BY HARRIS FARM

STICKY COFFEE PORK SHORT RIBS WITH PICKLED CABBAGE & CORN SALSA



PREP
15 min



COOK
3 hrs



SERVES
4

INGREDIENTS:

- > 2 Pork Short Rib Racks
- > 1 Cup Long Black Coffee
- > ¼ Red Cabbage
- > 2 Corn Cobs
- > 1 Jalapeño Chilli
- > 600ml Beerenberg Sticky Rib Sauce
- > 1 Lime

WHAT YOU'LL NEED FROM YOUR PANTRY:

- > ¼ Cup Sugar
- > Salt and Pepper
- > ¼ Cup Red Wine Vinegar

METHOD – GET COOKING!



1

Preheat oven to 160°C.

Finely shred the red cabbage. **Remove** the kernels off the corn and **finely slice** the jalapeño. **Set aside.**

Remove the thin membrane from the back of the ribs by peeling back from the corners. **Combine** the rib marinade and coffee in a mixing bowl, then **rub and brush** all over the sides of the ribs.

2

Place the ribs on a lined baking tray, **cover** with another sheet of baking paper and **wrap** with foil. **Place** in the oven and **cook** for 2½ hrs.

In a small pot, **combine** the sugar and vinegar and **bring** to the boil for 1 minute then **turn off** the heat. **Add** the cabbage to the pot, **toss** well for 1 minute until softened, then **add** the lime juice. **Place** in the fridge to cool.

3

Take the ribs out of the oven, **remove** the paper and foil and **brush** the ribs with the tray juices. **Put** them back in the oven and **cook** uncovered for another 20 to 30 minutes, or until sticky and caramelised.

Meanwhile, to assemble the pickled cabbage and corn salsa, **mix** the corn, pickled cabbage and jalapeños in a medium sized bowl then **season** with a pinch of salt and pepper.

4

Serve sticky coffee pork short ribs with the cabbage and corn salsa.

CHEF'S TIPS FOR COOKING AND LEFTOVER...

- Serve ribs warm with pickled cabbage and corn salsa on the side. Don't be afraid to dig in with your fingers – ribs are the epitome of finger food.

For more recipe ideas, check out our website: <https://www.harrisfarm.com.au/recipes>



FEEDBACK OR QUESTIONS?

Shoot us an email at:
online@harrisfarm.com.au