INDIAN

Short Rib Curry

COMPLEXITY	SERVES	PREP	COOK	TECHNIQUE	CUT
Involved	**6**	**25 min**	**2 hr 45 min**	**Braise**	**Braising ribs**

Ingredients

- 1.5 kg (3⅓ lb) beef braising ribs, in 5 cm (2 in) pieces
- 3 tbsp ghee or neutral oil
- 2 onions, finely sliced
- 1 tbsp ginger-garlic paste (or 4 cloves garlic and 4 cm / 1½ in ginger, grated)
- 2 green chillies, slit
- 2 tomatoes, chopped
- 1 tbsp ground coriander
- 2 tsp ground cumin
- 1 tsp turmeric
- 1 to 2 tsp Kashmiri chilli powder (or 1 to 2 tsp paprika plus ¼ tsp cayenne)
- 1½ tsp garam masala
- 1½ tsp salt, plus more to taste
- 500 ml (2 cups) hot water
- Fresh cilantro, to serve

Steps

1. Heat the ghee in a heavy pot over medium-high heat. Sear the ribs in batches for 3 minutes per side, until browned. Set aside.
2. Lower the heat to medium. Add the onions and cook for 12 to 15 minutes, stirring often, until deep golden brown.
3. Add the ginger-garlic paste and chillies and stir for 1 minute, until the raw smell goes.
4. Stir in the tomatoes and cook for 5 minutes, until they break down and the oil separates at the edges.
5. Add the coriander, cumin, turmeric and chilli powder and stir for 30 seconds. Splash in a little water if the spices stick.
6. Return the ribs with the salt and hot water. Bring to a boil, cover, and braise on low heat for 2 hours, stirring occasionally, until the meat is tender.
7. Uncover and simmer for 10 to 15 minutes to thicken the sauce. Stir in the garam masala, skim off excess fat, and top with cilantro.

Notes

- **Heat:** Kashmiri chilli adds colour more than fire; add cayenne for more heat.
- **Make ahead:** best the next day; reheat with a splash of water. Fridge 3 to 4 days; freezes 3 months. Reheat to steaming hot.
- **Serving:** with basmati rice, naan or paratha, and a cooling raita.
- **Slow cooker:** do steps 1 to 5 on the stove, then cook on low 8 hr or high 4 to 5 hr with 250 ml (1 cup) water. Simmer uncovered to thicken before the garam masala.
- **Twist:** for a creamier, South Indian-leaning curry, stir in 120 ml (½ cup) coconut milk with the garam masala.