INDIAN (PUNJAB)

Tandoori-Spiced Beef Ribs

COMPLEXITY	SERVES	PREP	COOK	TECHNIQUE	CUT
Involved	**4**	**20 min + 8 hr marinating**	**2 hr 30 min**	**Roast**	**Beef rib rack**

Ingredients

- 2 racks of beef ribs, about 1.8 kg (4 lb) total

MARINADE

- 250 g (1 cup) thick plain yogurt
- 2 tbsp lemon juice
- 6 cloves garlic, grated
- 5 cm (2 in) fresh ginger, grated
- 2 tbsp Kashmiri chili powder (or 1 tbsp paprika plus 1 tsp cayenne)
- 1 tbsp garam masala
- 2 tsp ground cumin

MARINADE (CONT.)

- 2 tsp ground coriander
- 1 tsp ground turmeric
- 1 tsp dried fenugreek leaves (kasuri methi; or omit, the flavour will be a little less complex)
- 2 tsp salt
- 2 tbsp mustard oil or vegetable oil

TO SERVE

- Naan, sliced red onion, mint chutney, lemon wedges

Steps

1. Peel the membrane from the back of the ribs and cut each rack into 3 or 4 pieces.
2. Whisk together the marinade, then rub it well into the meat. Marinate covered in the fridge for at least 8 hours.
3. Heat the oven to 160°C (325°F). Set the ribs bone side down on a rack in a foil-lined roasting pan, scraping off some excess marinade so it does not burn.
4. Cover tightly with foil and roast for 2 hours, until the meat is tender and pulling from the bones.
5. Uncover and raise the heat to 230°C (450°F), or use the broiler. Cook 12 to 15 minutes, turning once, until the surface is blistered and charred in spots like it came from a clay oven.
6. Rest the ribs for 5 minutes. Squeeze lemon over them and sprinkle with chaat masala, if you have it.
7. Serve with warm naan, onion and chutney.

Notes

- **Yogurt:** use full-fat; low-fat versions split and run off.
- **Heat:** 1 tbsp of chili makes a mild version; add cayenne to taste.
- **Other cuts:** also excellent for lamb ribs or chicken legs, with shorter cooking.
- **Make ahead:** marinate up to 24 hours. Raw ribs freeze in the marinade for 3 months; thaw fully in the fridge before roasting.
- **Pair with:** a cooling cucumber raita.