

## Hobba's braised beef rib recipe

Search:

- [Beef](#)
- [Dinner](#)
- [Recipes](#)

## Hobba's braised beef rib recipe

```
(function(d, s, id) { var js, fjs = d.getElementsByTagName(s)[0]; if (d.getElementById(id)) return; js = d.createElement(s); js.id = id; js.src = "//connect.facebook.net/en_US/all.js#xfbml=1"; fjs.parentNode.insertBefore(js, fjs); }(document, 'script', 'facebook-jssdk'));
```

[Tweet](#) !function(d,s,id){var js,fjs=d.getElementsByTagName(s)[0];if(!d.getElementById(id)){js=d.createElement(s);js.id=id;js.src="https://platform.twitter.com/widgets.js";fjs.parentNode.insertBefore(js,fjs);}}(document,"script","twitter-wjs");



```
(function() { var po = document.createElement('script'); po.type = 'text/javascript'; po.async = true; po.src = 'https://apis.google.com/js/plusone.js'; var s = document.getElementsByTagName('script')[0]; s.parentNode.insertBefore(po, s); })();
```

[Add to favorites](#)



Rate this recipe

0 people are cooking this [Count me in](#)

A sticky and hearty BBQ beef rib indulgence from Melbourne's own Hobba Prahran.

Ingredients (serves 4 to 6)

### **BBQ sauce marinade**

- 2 cups tomato sauce
- 1 cup water
- ½ cup apple cider vinegar
- 5 tbsp brown sugar
- 5 tbsp sugar
- ½ tbsp ground black pepper
- ½ tbsp onion powder
- ½ tbsp ground mustard
- 1 tbsp lemon juice
- 1 tbsp Worcestershire sauce

### **Peach Habanero & Bourbon Glaze**

## Hobba's braised beef rib recipe

---

- 1 cup peach (or apricot) jam
- ¼ cup bourbon
- ½ cup butter
- 2 tbsp brown sugar
- 4 habaneros minced
  
- 1 x rack beef short ribs

### Dirty Rice

- 2 cups basmati rice
  
  
  
  
  
  
  
  
  
  
- 4 cups water
  
  
  
  
  
  
  
  
  
  
- 4 tbsp butter
  
  
  
  
  
  
  
  
  
  
- 1 stick celery
  
  
  
  
  
  
  
  
  
  
- 1 brown onion

- 1 green capsicum
- 2 cloves garlic
- ½ tbsp ground coriander
- ½ tbsp sweet paprika
- ½ tbsp smoked paprika
- ½ tbsp garlic powder

- ½ tbsp ground black pepper

### Habanero and Peach Relish

- 8 habanero chillies (preferably red ones)
- 2 cup of tinned peaches
- 1 cup of tinned peach liquid
- 1 shallot

- 2 garlic cloves
- ½ cup chopped coriander

### Method

#### To make the marinade:

Put all ingredients in pot and slowly simmer for about 45 minutes until thick.

To make the glaze, melt butter over medium heat, add jam, brown sugar, and habanero, stir until jam is dissolved. Stir bourbon in.

Split the ribs into individual ribs and marinate in BBQ sauce and place in ovenproof dish, making sure ribs are covered and immersed in sauce.

Cover with aluminum foil, and cook 12 to 14 hours at 106°C.

Meat should fall off the bone.

Glaze meat with Peach, Bourbon and Habanero glaze. Chargrill and serve with Dirty Rice and dollops of Habanero and Peach Relish. (See recipes below)

#### To make the Dirty Rice:

Put rice, water, ground spices and a tablespoon of butter in a pot and stir well. Bring to the boil, and then turn to a simmer. Cook until rice is tender (should take around 12 minutes)

While rice is cooking finely dice capsicum, onion, celery and garlic. Sauté off in the remaining butter, until translucent.

When rice is cooked fold through sautéed vegetables and tin of black beans. Season with salt and pepper.

#### To make the Habanero and Peach Relish:

Chargrill habanero peppers until softened (remove seeds and membranes if you don't like heat), also chargrill the shallot in halves and cleaned.

In a food processor place peaches and the peach liquid, garlic, habaneros, shallots, coriander and seasoning. Blend until smooth.

Check out Hobba's official website for their [full menu](#) and follow their Instagram [@hobbaprahran](#) for more.

```
function displayNutrition(msg) { $('nutrition-label-container').text(msg); $('nutrition-label-container').fadeOut(1000, function() { c_obj = $(this); window.setTimeout(function() { $(c_obj).fadeOut(1000); }, 5000); }); } function saveFavoriteNode(nid) { $.get('/favorite_nodes/add/' + nid, function(data) { //$('#result').html(data); alert('This recipe was added to your favorites list'); }); }
```

