



serves 4

Slow Cooker Short Ribs

You Will Need

- 1.2kg beef short ribs
- 100ml soy sauce
- 1 tsp 5 spice
- 4 star anise
- 1 tbsp honey
- 4 garlic cloves
- Salt and pepper

Let's Cook!

- Put the short ribs in the slow cooker
- Mix the remaining ingredients in a separate bowl
- Pour the mixture over the short ribs
- Season with salt and pepper
- Cook on low for 8 hours
- Enjoy!

At the end of the cooking time a wonderful base sauce will be left. This can be used to make a sauce for your ribs. I like to thicken it up on the hob and add a good dash of BBQ sauce.