

LUYANDA MAFANYA'S SMOKED COLA SHORT RIBS

Prep time: 30 minutes

Cook time: 8 hours

Serves 2-4 people

INGREDIENTS

3 large beef short ribs

Olive oil

Salt and pepper

Cherry wood chips

FOR BARBECUE SAUCE:

2 tablespoons oil

1 onion, finely chopped

2 tablespoons crushed garlic

½ cup cola

½ cup soy sauce

1 tablespoon tomato paste

¼ cup tomato sauce

3 tablespoons honey



INSTRUCTIONS

1. Soak a handful of cherry wood chips in water for 30 minutes.
2. Preheat your Megamaster offset smoker to 110°C. Add wood chips once coals are hot.
3. Coat short ribs in olive oil and season with salt and pepper.
4. Place bone side down on preheated smoker. Smoke for 6-8 hours, basting with barbecue sauce every hour.
5. Wrap ribs in aluminium foil and rest for 30 minutes.

BARBECUE SAUCE

1. Heat the oil in a medium saucepan over medium heat. Add the onion and garlic and cook, stirring occasionally, until translucent.
2. Add the remaining ingredients, stir to combine, and bring to a simmer.
3. Reduce the heat to low and continue to simmer, stirring occasionally, until reduced and thickened (about 30-40 minutes).