

PENNY'S SISTER'S SLOW-COOKED SHORT RIBS



A proper comforting dish, the kind that fills the kitchen with rich, slow-cooked aromas and brings everyone to the table. Penny's sister's version is all about depth of flavour – tender beef, sweet sharp onions, and a beautifully rich sauce you'll want to mop up to the last drop.

Ingredients - Serves 4

1kg beef short ribs
1 jar pickled baby onions in balsamic vinegar
2 carrots, peeled and chopped
2 leeks, trimmed and sliced
1 large onion, roughly chopped
2 cloves garlic, crushed
1 tbsp Tewkesbury mustard
250ml red wine
500ml beef stock
A handful of fresh parsley, chopped
Sea salt and freshly ground black pepper

Method

Build the base - Place the carrots, leeks, onion and garlic into the slow cooker to create a flavourful base.

Prepare the beef - Season the short ribs generously with salt and pepper, then sit them on top of the vegetables.

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Add the flavour - Spoon over the Tewkesbury mustard, pour in the red wine and beef stock, then add the pickled baby onions along with a splash of their balsamic vinegar — this is what gives the dish its signature depth.

Slow cook - Cover and cook on low for 6–8 hours (or high for 4–5 hours), until the beef is meltingly tender and falling away from the bone.

Finish & serve - Gently lift out the ribs and stir the sauce. Sprinkle over fresh parsley just before serving.

Serve with buttery mash, crusty bread, or simply some seasonal greens to soak up that incredible sauce.

Why we love it

This is comfort food done properly. The slow cooking brings out deep, rich flavours, while the balsamic onions add a subtle sweetness that cuts through the richness of the beef. It's the kind of dish that feels a little bit special without being complicated — generous, hearty, and made for sharing.