



## Short Rib With Beer, Shiitakes & Star Anise – Andrea Burgener



### Andrea Burgener's Short Rib With Beer, Shiitakes & Star Anise

A slightly Japanese-style stew (yes, stews are big in Japan – they just didn't export as well as sushi and tempura). It's comforting, but more complex, intense and elegant than the word 'stew' denotes. The beer, soy and shiitake water are cooked down to get the sauce slightly thick, but don't go thinking about words such as 'jus' or 'reduction', as this will give you the wrong idea about the dish. If you can't get short rib – or you're meat-fatphobic – use something like trimmed chuck or shin. Serve this with mash, plain steamed rice or over potato cakes.

### Short Rib With Beer, Shiitakes & Star Anise

Handful dried shiitake mushrooms  
2 cups boiling water for reconstituting shiitakes  
2 tablespoons vegetable oil  
500 g beef short rib  
2/3 cup beer (I like a dark Guinness style, but a light beer will do, as long as it has body)  
½ cup good-quality soy sauce  
3 star anise (or ¼ teaspoon caraway seeds)

1 to 2 teaspoons sugar  
2 tablespoons rice vinegar  
1 dessertspoon slivered ginger

Place shiitakes in a bowl double their volume, and pour boiling water over to cover generously. Place a saucer or side plate on top to keep every bit of mushroom underwater (in Japan they have nifty and beautiful wooden droplids for this). Leave for 30 minutes to a few hours. Once soft, remove the stems and place the hoods back in the water.



**Andrea Burgener**

Heat the oil in a thick-bottomed pot and brown the short-rib pieces on all sides. Add the beer, then the soy and one cup of the shiitake water. Simmer on low with the lid half on until the meat is tender. This could take anything from 90 minutes to two hours. Halfway through, add the star anise. The sauce should have more or less quartered its volume by the end of the cooking.

Add one teaspoon of the sugar, and the vinegar and ginger, and cook for another 10 minutes – with the lid off if the sauce is still watery, on if it is already a thin-syrup consistency. Check the sugar and soy to see if you need more. Let the stew rest for about 10 minutes with the lid on before serving.

**Serves two**

Michael's wine recommendation – **[CLICK HERE](#)**



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