



Carnivores' Cravings : Iga Bakar Madu

Calling all carnivores! Head Chef Rio Hadipuryanto from Karma Salak resort is revealing another one of his Indonesian specialities. This week's recipe Iga bakar madu (grilled honey short ribs) is served with Asian coleslaw.

Ingredients

Short Ribs	1 kg
Beef Stock	1 ltr
Paprika powder	150 gr
Dry thyme	50 gr
Dry oregano	50 gr
BBQ sauce	150 gr
Salt	30 gr
White pepper	30 gr
Honey	300 gr
Sweet soya sauce	200 gr

Ingredients Asian Coleslaw

Grated Carrot	100 gr
Grated Red cabbage	100 gr
Grated White cabbage	100 gr
Sweet chili sauce	50 gr
Kaffir lime leaves	30 gr

Cooking method:

1. Marinate the short ribs with all the rub and leave to absorb for around fifteen minutes.
2. Simmer all the marinated short ribs for around 4-5 hours or until tender. Make sure you have enough water to cover the short ribs.
3. To create an Asian coleslaw, simply mix the grated vegetables with the dressing.
4. For the dressing, simply blend the sweet chili sauce with the kaffir lime leaves.
5. When the short ribs are ready transfer them to the grill. 6. Serve the short ribs with your asian coleslaw and steamed rice.