

Kalbi Korean Marinated Short Ribs

Savannah · 30/09/2024



Prep Time

9 hrs

Difficult

Medium

Servings

9 hrs 28 mins

Description

On my halfday off I decided to relax by making my favorite Korean meat dish kalbi marinated short ribs Serve with white rice and kimchi If serving small children and wanting to prevent a mess its best to cut the meat off the bone and slice into bitesized pieces The dark marinade can stain clothes so be careful

Ingredients

- - 3 pounds beef short ribs - ½ cup soy sauce - 1 Asian pear
- cored and diced - ½ small onion - 2 tablespoons finely chopped garlic - 1 tablespoon chopped ginger - 2 green onions
- thinly sliced - 2 tablespoons sesame oil - 2 tablespoons brown sugar - 2 tablespoons toasted sesame seeds
- 1 tablespoon honey - ¼ teaspoon ground black pepper

Instructions

1. Place ribs in a bowl and cover with water; soak until water turns pink
2. about 1 hour. Drain and rinse in cold water. Combine soy sauce
3. Asian pear
4. onion
5. garlic
6. and ginger in a food processor. Pulse until smooth. Combine green onions
7. sesame oil
8. brown sugar
9. sesame seeds
10. honey
11. and black pepper in a large bowl; mix well. Add ribs and coat thoroughly with the marinade. Cover with plastic wrap and refrigerate 8 hours to overnight. Preheat an outdoor grill for high heat and lightly oil the grate. Cook ribs on the grill until slightly charred and tender
12. about 4 minutes per side. Cook's Notes: You can use an apple in place of the Asian pear. If using a stove top
13. add the short ribs to a nonstick skillet over medium-high heat. Cook about 5 minutes on each side or until slightly charred.