

Kalbi Marinade

Savannah · 29/09/2024



Prep Time

32

Difficult

Medium

Servings

4 cups

Description

This very flavorful marinade can be used for chicken pieces beef steaks ribs pork ribs or chops It works best when you can marinate overnight

Ingredients

- - 1 bunch green onions
- chopped - 1 ½ cups brown sugar - 1 ¼ cups soy sauce - ½ cup sherry - 5 tablespoons finely chopped fresh ginger - 5 tablespoons minced garlic - ¼ cup sesame oil - ¼ cup sesame seeds - 3 tablespoons black bean sauce - 2 ½ tablespoons coarsely ground black pepper - 2 tablespoons garlic chile paste

Instructions

1. Combine green onions
2. brown sugar
3. soy sauce
4. sherry
5. ginger
6. garlic
7. sesame oil
8. sesame seeds
9. black bean sauce
10. black pepper
11. and garlic chile paste in a large bowl. Whisk until brown sugar is completely dissolved
12. 2 to 3 minutes. Cook's Note This recipe makes a lot of marinade! I split it in half after mixing and freeze half in a resealable plastic bag for next time. Letting the meat marinate overnight will tenderize it and give it a hearty flavor for grilling. However
13. if using boneless
14. skinless chicken breasts
15. don't marinate overnight
16. as the flavor will get too strong.