

Kalbi Beef Ribs

Prep: 10 minutes active plus overnight marinating • Cook: A few minutes per side over high heat, to desired doneness

Thin-cut Korean-style short ribs are marinated overnight in a sweet-savory soy, pear, and onion kalbi marinade, then grilled hot and fast for caramelized edges and juicy, beefy bites. Finished with a light sprinkle of Blanco seasoning and fresh scallion over white rice.

Ingredients

- 5 pounds Korean-style beef short ribs
- 1 cup brown sugar
- 1 cup soy sauce
- 1/2 cup water
- 1/4 cup mirin
- 1 white onion (grated)
- 1 Asian pear (peeled and grated)
- 4 tablespoons garlic (minced)
- 2 tablespoons sesame oil
- 1/4 teaspoon black pepper
- to taste Meat Church Blanco
- for garnish scallion (sliced)
- for serving white rice (cooked)

Instructions

1. Place the ribs on a sheet tray, sprinkle evenly with the brown sugar, and let sit for at least 10 minutes while you prepare the marinade.
 2. In a mixing bowl, whisk together the soy sauce, water, mirin, grated onion, grated Asian pear, minced garlic, sesame oil, and black pepper until combined.
 3. Transfer the ribs and any excess brown sugar into vacuum-seal bag(s). Evenly distribute the marinade between the bags and vacuum seal. (If you don't have a vacuum sealer, place everything in a food-safe container.)
 4. Refrigerate and marinate overnight.
 5. Remove the marinated ribs from the refrigerator and from the bags or container.
 6. Season the ribs lightly with Meat Church Blanco to taste.
 7. Grill over a hot fire for a few minutes per side until charred on the outside or to your desired doneness (from medium-rare to near 200°F, as preferred).
 8. Serve the ribs over a bed of white rice and garnish with sliced fresh scallion.
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Tags: Korean, Beef, Grilling, Charcoal, Short Ribs, Weeknight

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