

## Ingredients

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| 3 pounds <b>Sinclair Family Farm</b> Korean Cut Ribs | ¼ tsp. cayenne or gochujang                      |
| 1/3 cup soy sauce                                    | 1 medium onion, peeled and quartered             |
| 1/3 cup brown sugar                                  | 8 garlic cloves, peeled                          |
| 1/3 cup rice wine                                    | 1 small Asian pear, peeled, cored, and quartered |
| 1 tbsp. sesame oil                                   | 1 1-inch chunk of ginger, peeled                 |
| 2 tsp. black pepper                                  | 2 tsp. sesame seeds                              |

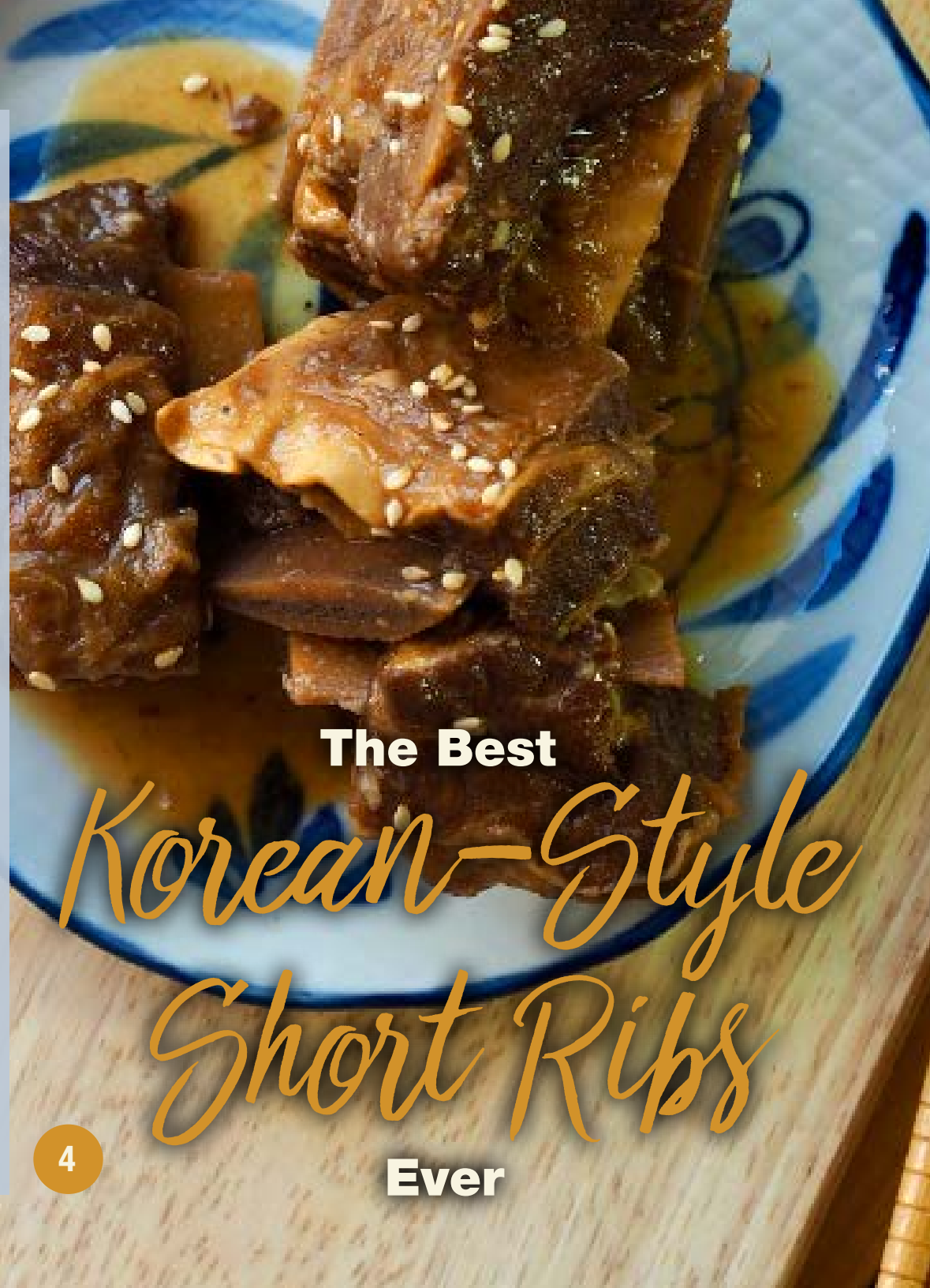
## Toppings

- Lettuce leaves
- Sliced red or green hot pepper
- Spicy Korean soybean paste for dipping
- Steamed rice, optional

## Method

1. Rinse short ribs in cold water, pat dry, and place in a wide shallow bowl.
2. In another bowl, mix soy sauce, brown sugar, rice wine, sesame oil, black pepper and cayenne.
3. Put onion, garlic, pear, and ginger in the work bowl of a food processor. Grind ingredients to a smooth purée, then add to soy sauce mixture.
4. Add sesame seeds. Thin with ¼ cup water. Pour marinade over short ribs and mix well. Cover and refrigerate for at least 2 hours, or overnight.
5. Bring to room temperature, drain, and discard marinade.
6. Cook short ribs on a hot grill or under the broiler for 2 to 3 minutes per side, until nicely browned but juicy.
7. Place grilled meat on a platter and serve immediately with lettuce leaves on the side. Accompany with sliced hot peppers, spicy Korean soybean paste and steamed rice, if desired.

*Adapted from Cooking with David Tani*



# The Best Korean-Style Short Ribs Ever