Main dishes / South Korea

Korean Kalbi Short Ribs

Butterflied short ribs lacquered in a soy-pear-sesame marinade, grilled until the edges caramelize and the marrow-rich bones perfume the smoke.

Time 300 min **Servings** 4

What you'll need.

- ☐ 800 g Flanken-cut (cross-cut) short ribs, 1 cm thick
- ☐ 120 g Asian pear, grated (with juice)
- ☐ 80 ml Soy sauce
- ☐ 20 ml Toasted sesame oil
- ☐ 30 g White sugar
- ☐ 6 pcs Garlic cloves, minced
- ☐ 10 g Fresh ginger, peeled and grated
- ☐ 4 pcs Scallions, thinly sliced
- ☐ 4 g Black pepper, freshly ground
- ☐ 10 g Toasted sesame seeds

Let's make it.

01 Place the flanken ribs in a large bowl of cold water. Soak for 30 minutes, changing the water once halfway through. This draws out surface blood and bone fragments, producing a cleaner, less gamey finished dish. Pat thoroughly dry with paper towels when done.

02 Whisk together grated pear and its juice, soy sauce, sesame oil, sugar, garlic, ginger, scallion, and black pepper until the sugar dissolves. The pear enzymes (proteases) will tenderize the collagen in the bone-adjacent meat. Submerge the ribs completely, pressing out air bubbles. Marinate in the refrigerator for a minimum of 4 hours; 8 hours is ideal. Do not marinate beyond 24 hours or the meat will begin to turn mushy.

03 Heat the grill or grill pan to ripping high heat. Grill the ribs in a single layer without crowding, 2–3 minutes per side. You want rapid caramelization of the sugar and soy — the char is the flavor. The bones will perfume the air with a caramelized, nutty smoke. Do not move the ribs until they release cleanly from the grates.

04 Transfer immediately to a serving platter. Scatter toasted sesame seeds and freshly sliced scallion over the top while the residual heat blooms the sesame aroma. Serve with steamed rice, kimchi, and lettuce leaves for wrapping.

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Servings are an estimate; check quantities in the source recipe.
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