Main dishes / South Korea

Korean Galbi-Jjim (Braised Beef Short Ribs)

Soy-sweet short ribs slow-braised with Asian pear, garlic, and ginger until the collagen melts into a glossy, lacquered sauce that clings to bone-loosened beef.

Time 180 min **Servings** 4

What you'll need.

- ☐ 100 parts Bone-in beef short ribs (flanken-cut or English-cut)
- ☐ 15 parts Soy sauce (ganjang)
- ☐ 8 parts Mirin
- ☐ 20 parts Asian pear, grated (nashi pear)
- ☐ 5 parts Garlic cloves, minced
- ☐ 3 parts Fresh ginger, grated
- ☐ 4 parts Brown sugar or raw sugar
- ☐ 30 parts Water or beef stock
- ☐ 2 parts Sesame oil (finish)
- ☐ 1 parts Toasted sesame seeds and sliced scallion
- ☐ 1 parts Gochujang or dried chili flakes (optional heat)

Let's make it.

01 Place the short ribs in a large pot and cover with cold water. Bring to a boil over high heat. Once boiling, skim the grey foam vigorously. After 5–7 minutes of blanching, drain and rinse each rib under cold running water, scrubbing off any residual grey proteins. This step is non-negotiable for a clean, clear braise with no off-flavors.

02 Combine soy sauce, mirin, grated pear, garlic, ginger, sugar, and optional gochujang in a bowl. Whisk until the sugar dissolves. Toss with the blanched ribs and massage the marinade into every crevice around the bone. Marinate for at least 30 minutes at room temperature, or up to overnight in the refrigerator.

03 Transfer the ribs and all marinade to a heavy Dutch oven or braising pot. Add the water or stock so the liquid comes about halfway up the ribs. Bring to a boil over high heat, then reduce to a low, steady simmer. Cover and braise for 1.5–2 hours, turning the ribs every 30 minutes so all sides bathe in the sauce.

04 Uncover the pot and increase heat to medium. Spoon the braising liquid continuously over the ribs as it reduces, basting them every minute. Cook for 10–15 minutes until the sauce is thick, glossy, and coats the back of a spoon without running. Remove from heat and stir in sesame oil.

05 Arrange the ribs bone-side down on a serving platter. Drizzle any remaining sauce over the top. Scatter toasted sesame seeds and thinly sliced scallion. Serve immediately with steamed short-grain rice.

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