



Kalbi Ribs

Serves 4

4 lbs. Korean-cut beef short ribs
2 Asian Pear Apples, peeled and cored
2 large onions
5 garlic cloves
1 large knob fresh ginger, peeled and cut into 1" segments
¼ cup honey
¾ cup brown sugar
1 tbsp crushed red pepper flakes
½ cup sesame oil
2 tbs. sesame seeds, toasted
1 cup soy sauce
1 cup sake
½ cup water
1 cucumber, thinly sliced
¼ cup rice vinegar
2tbsp. sugar
salt

Marinade:

Puree onion, pear apple, ginger and garlic in a food processor. Stir in honey, brown sugar, crushed red pepper flakes, sesame oil, sesame seeds, soy sauce, sake, and water. Cover the ribs in the marinade and let sit for 24 hours. When ready to prepare, grill to medium-rare.

Cover the cucumber slices with rice vinegar, sugar and salt, and when ready to serve, garnish ribs with marinated cucumbers.