



• Gourmet kitchenware  
• Cooking classes

## **Kalbi (Korean BBQ Short Ribs)**

6 servings

### **Ingredients**

#### *Kalbi:*

3-½ pounds beef short ribs, thinly cut lengthwise along the bones  
1/3 cup soy sauce  
1/3 cup water  
1/4 cup honey  
2 tablespoons sesame oil  
1 Asian pear, peeled, cored, roughly chopped  
1 onion, peeled, roughly chopped  
6 cloves garlic, chopped  
1 teaspoon ground black pepper  
1 teaspoon minced fresh ginger root

#### *Dipping Sauce:*

4 tablespoons soy bean paste (miso)  
2 tablespoons Korean hot pepper paste (gochuchang)  
2 green onions, chopped  
2 garlic cloves, minced  
2 teaspoons honey  
2 teaspoons toasted sesame oil  
2 teaspoons sesame seeds

### **Directions**

1. Blend the ingredients in a blender until smooth.
2. Place ribs in an instant marinater. Add marinade and toss to coat. Seal and refrigerate for 30 minutes or up to 12 hours to marinate.
3. In a small bowl, combine all ingredients for dipping sauce until well blended.
4. Prepare a grill. Unseal the instant marinater and remove the ribs from the marinade. Discard the marinade. Grill on medium heat 5-8 minutes or until done, turning frequently. Serve with dipping sauce.