

Korean Short Ribs with Slaw and Rice



Ingredients:

3 lbs Korean Short Ribs

Marinade for Ribs:

1 shallot - chopped

3 garlic cloves

1 T ginger

1/3 cup soy sauce

1/4 cup citrus juice (lime, lemon or orange juice)

3T toasted sesame oil

1/2 - 1 tsp asian chili sauce



Asian Slaw:

5 cups Napa Cabbage - thinly shredded

1 cup red pepper - thinly sliced

1 cup carrot - thinly sliced

2 scallions - thinly sliced

1/3 cup cilantro - chopped

2T sesame seeds - garnish

Dressing:

3T neutral oil

1 T toasted sesame oil

2T rice wine vinegar

1 tsp honey

1 T soy sauce

1 garlic clove - minced

1/2 tsp - chili sauce

1 T lime juice

Pickled Onions:

1 red onion - thinly sliced

1 garlic clove - halved

1/2 cup apple cider vinegar

1 T sugar

1 tsp sea salt

Preparation:

Put all marinade ingredients in blender. Pour marinade over short ribs and marinate for 2-4 hours.

Whisk all dressing ingredients together in a small bowl. Drizzle over cabbage and toss.

Combine all pickled onion ingredients in a jar, shake and set aside for 20 minutes then refrigerate and use.

Heat grill on high until hot, oil grates. Place ribs on grill, if too hot reduce to medium high. Cook 4-6 minutes per side until done. Rest for 5 minutes. Using culinary scissors, cut each rib into three pieces off the bone. Serve the meat with slaw, cooked rice and pickled onion in lettuce cups. If you like, finish with a korean sauce called gochujang and sesame seeds.