
Easy Boneless Kalbi

Description

Chef's Notes: Serve the kalbi as is, or use as a filling for lettuce wraps, sliders, sandwiches, burritos or soft tacos. This recipe utilizes a boneless short rib but you can use this marinade for bone-in kalbi and various cuts of pork or chicken that will be grilled or pan sautéed!

Total time: 72 hrs 15 min Yield: 4 servings

Ingredients

1 lb boneless short ribs (sliced 1/4" thick)
1 cup shoyu
1 cup water
1/2 cup sugar
5 clove garlic
2 oz ginger (peeled)
1 onion (peeled)
1 Korean pear or apple (peeled, de-seeded)
3 Tbsp sesame oil

Prep Time: 72 hrs Cooking Time: 15 min Total Time: 72 hrs 15 min

Instructions

Place the short ribs into a large zip top bag or container and set aside.

In a blender, combine the shoyu, water, sugar, garlic, ginger, onion, pear or apple and sesame seed oil. Process until smooth, about 30 seconds and pour over the short ribs. Allow to marinate in the fridge for 2 to 3 days.

Grill, sauté or broil for 5 to 10 minutes to your desired doneness and enjoy with stuffed cucumber kim chee and a glass of pinot noir.

Recipe brought to you by:

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