

LA Galbi

Ingredients

- 2.5 lbs flanken style short ribs
- 1/4 cup brown sugar
- 1/2 cup soy sauce
- 1/2 cup water
- 3 Tbsp mirin
- 2 Tbsp honey
- 1 Tbsp sesame oil
- black pepper to taste
- 1 shallot or 1/2 small onion, finely grated
- 1/2 Asian pear, peeled & finely grated
- 2 Tbsp minced garlic
- 1 tsp minced ginger root
- 2 green onion, sliced (optional)
- 1 tsp sesame seeds

Directions

Coat ribs with the brown sugar and let sit at room temperature for 10 minutes.

Meanwhile, prepare the marinade. In a large bowl, whisk together the soy sauce, water, mirin, honey, sesame oil and black pepper. Mix in the shallot, pear, garlic and ginger. Add the short ribs and make sure they are covered by the marinade. Cover the bowl and refrigerate at least 6 hours or overnight.

To grill heat grill to medium-high. Drain excess marinade from the beef. Grill for 2 to 4 minutes per side. *To broil* preheat broiler. Add ribs and cook for 3-5 minutes per side. *To pan fry* heat a thin layer of oil on a large frying pan over medium-high. Add ribs and fry for 2-4 minutes on each side.

Garnish with sliced green onions and sesame seeds.