

Korean Soy and Sesame Short Ribs

Ingredients:

½ apple (skin on), cored, chopped

6 garlic cloves, peeled, crushed

½ cup orange marmalade

2 tablespoons light brown sugar

2 tablespoons toasted sesame oil

2 tablespoons toasted sesame seeds

1 tablespoon dry sake or dry white wine

2 teaspoons gochugaru (Korean red pepper powder)

1½ teaspoon freshly ground black pepper

½ cup soy sauce

2 pounds ¼"-thick cross-cut bone-in beef short ribs (flanken style)

Vegetable oil (for grilling)

Directions:

1. Pulse apple, garlic, marmalade, brown sugar, sesame oil, sesame seeds, sake, gochugaru, and pepper in a food processor or blender until garlic and apple are finely chopped.
2. Transfer to a large dish and mix in soy sauce. Add ribs and turn to coat. Let sit, massaging meat and turning occasionally, at least 10 minutes.
3. Prepare grill for medium-high heat; oil grate with vegetable oil. Remove ribs from marinade and grill, turning once, until lightly charred and cooked through, about 2 minutes per side for medium-rare.

Yield: 4 servings