

Korean Short Ribs

Yield: 4 to 6 servings

I have a slight obsession with short ribs in any form, but Korean short ribs might be one of my favorites. I first had these at a football tailgate, when my mom's half-Korean friend brought them, using his mom's recipe. I've begged for the recipe for years, and all I've gotten was a list of ingredients. I try to be in attendance any time I know he's bringing the ribs, but once a year doesn't satisfy my regular cravings for these. I came across a recipe in Chrissy Teigen's *Cravings* cookbook and haven't looked back since!

RIBS:

2-1/2 to 3 pounds flanken-style short ribs*

1 teaspoon kosher salt

1 teaspoon freshly ground black pepper

1/2 cup packed dark brown sugar

MARINADE:

3/4 cup low-sodium soy sauce

1/2 cup packed dark brown sugar

1/3 cup finely minced garlic

3 tablespoons mirin

3 tablespoons finely grated fresh ginger

3 tablespoons coarsely grated yellow onion

One 8-ounce can crushed pineapple

2 tablespoons Sriracha

1 tablespoon sesame oil

FOR SERVING:

1 tablespoon white sesame seeds

2 scallions, finely chopped

*Flanken-style ribs are cut across the bone in thin strips. These will be the opposite of the short ribs used for braising that you regularly see in the grocery store.

Prepare the ribs by placing in a large baking dish and sprinkling with the brown sugar, salt and pepper, rubbing into the meat and flipping the meat around to coat both sides. Let sit for at least 15 minutes to allow the flavors to become one with the meat.

In a bowl, combine all the marinade ingredients. Reserve 1 cup of the marinade to make a glaze. Pour over the meat, ensuring it touches both the bottom and top. Cover and refrigerate overnight at a minimum..the longer, the better!

Remove the ribs from the refrigerator 30 minutes to 1 hour before you want to grill. In a small saucepan, add the reserved marinade, 1/4 cup water and 1 tablespoon dark brown sugar and bring to a boil over medium-high heat. Continue to boil for 10 to 15 minutes, until the glaze begins to reduce. Strain the glaze using a fine-mesh strainer, pressing the chunks left in the strainer to get as much liquid out as possible. Return to the saucepan and boil for another 5 minutes or so, until the glaze is thick and syrupy. Set aside.

Preheat a grill pan over medium-high heat for at least 15 minutes. Scrape off the marinade flavorings from the meat before grilling; you don't want burned garlic anywhere near your tacos! Allow the excess liquid marinade to drain off before placing on the grill pan. Grill for 7 to 10 minutes per side, until the marinade is caramelized and the ribs are a mahogany brown. Loosen the glaze with 1 teaspoon of hot water and whisk together. After you flip the first side, brush the glaze over the meat. Flip one last time

right before pulling off the heat, so the glaze touches the grill pan for just a few seconds. Sprinkle with the chopped scallions and sesame seeds before serving.