

Galbi (Korean Style Short Ribs)

Ingredients

- 2 pounds Flanken ribs
- 5 tablespoons soy sauce
- 5 tablespoons Shaoxing wine
- 2 tablespoons honey
- 1/2 teaspoon ground black pepper
- 1 cup Asian (or Bosc) pear, peeled and cored
- 4 cloves of garlic
- 1/2 medium onion
- 1/2 teaspoon ginger
- 1 tablespoon toasted sesame oil

Instructions

1. Combine marinade ingredients in a blender and blend until smooth.
2. Marinade short ribs between 8 and 12 hours.
3. Grill over extremely high heat until medium, about 2 minutes per side.
4. Top with thinly sliced green onions and toasted sesame seeds.