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Grilled Beef Short Rib Marinated with Soy Sauce

Ingredients

Beef Short ribs – 1kg
Soy sauce – 1 cup
Sugar – 0.7 cup
Glucose syrup – 0.3 cup
Water – 3 cup
Pear– 200g
Onion – 100g
Garlic – some
Ginger juice – 100g
Apple – 200g
Ground Black Pepper – 2g
Sesame Seed – 12g
Sesame Oil – 45g
Leek – 100g
Dry chili – 50g

Preparation

- 1 1/3 to 1/4 inch thick meat sliced across the bone, so 3 bones are in one piece
- 2 Remove the fat and skin. Then divide each bone
- 3 Slice the meat
- 4 Make a knife track for marinade
- 5 Marinated sauce: 1cup sauce, 0.7cup sugar, glucose syrup 0.3cup, 3cup water
- 6 In a food processor, add and grounded, Pear, onion, garlic, ginger juice, apple
- 7 In a big bowl, mixture all, and add sesame oil, sesame seed, pepper, leek and dry chili
- 8 Marinate beef overnight.

Cooks Note
