KOREAN

Braised Short Ribs (Galbi-jjim)

COMPLEXITY	SERVES	PREP	COOK	TECHNIQUE	CUT
Involved	**6**	**30 min + 2 hr soaking**	**2 hr 30 min**	**Braise**	**Braising ribs**

Ingredients

- 1.5 kg (3⅓ lb) beef braising ribs, in 5 cm (2 in) pieces
- 1 small Korean or daikon radish (about 400 g / 14 oz), cut into 4 cm (1½ in) chunks
- 2 carrots, cut into chunks
- 6 dried jujubes (optional)
- 8 chestnuts, peeled (or 1 small sweet potato, cubed)
- 2 scallions, cut into lengths
- 1 tsp toasted sesame seeds

SAUCE

- 80 ml (⅓ cup) soy sauce
- 3 tbsp brown sugar
- 1 Asian pear, grated (or ½ apple)
- 5 cloves garlic, minced
- 2 tbsp minced ginger
- 2 tbsp rice wine or mirin
- 1 tbsp sesame oil
- ½ tsp black pepper

Steps

1. Soak the ribs in cold water for 2 hours, changing the water once, to draw out blood and keep the broth clear.
2. Bring a large pot of water to a boil, add the ribs and boil hard for 8 minutes until grey scum rises. Drain and rinse the ribs and the pot.
3. Stir the sauce ingredients together in the clean pot, add the ribs and 500 ml (2 cups) water. Bring to a boil over medium-high heat.
4. Cover, lower to a gentle simmer and braise for 1 hour, turning the ribs once, until the meat begins to pull from the bone.
5. Add the radish, carrots and jujubes. Cover and cook 30 minutes more, until the radish is translucent and a knife slides in easily.
6. Add the chestnuts and uncover. Simmer 20 to 30 minutes over medium heat, spooning sauce over the ribs, until the liquid is glossy and reduced by about half.
7. Skim fat from the surface, then serve topped with scallions and sesame seeds.

Notes

- **Make ahead:** the dish improves overnight; chill, lift off the solid fat, and reheat to steaming hot. Fridge 3 to 4 days; freezes 3 months, thawed overnight in the fridge.
- **Heat:** add 1 or 2 sliced fresh red chillies in step 5 for a spicy version.
- **Serving:** plain rice and kimchi are the classic partners. The collagen in the ribs is what makes the sauce so glossy.
- **Slow cooker:** do steps 1 and 2 (they replace browning), then cook on low 8 hr or high 4 to 5 hr, adding the vegetables for the last 2 hr (low) or 1 hr (high). Reduce the sauce in a pan.

- **Chef's touch:** stir in 1 tsp extra toasted sesame oil off the heat; heat dulls its aroma, so adding it last keeps the dish fragrant.