ARGENTINE

Asado de Tira

COMPLEXITY	SERVES	PREP	COOK	TECHNIQUE	CUT
Basic	6	10 min	1 hr 15 min	Grill	Korean ribs

Ingredients

- 2 kg (4½ lb) Korean ribs, cut 2 cm (¾ in) thick (asado de tira); ask for the thicker cut
- Coarse sea salt, about 2 tsp per 500 g (1 lb)
- Lump charcoal or hardwood

CHIMICHURRI

- 1 large bunch flat-leaf parsley, finely chopped

CHIMICHURRI (CONT.)

- 4 cloves garlic, minced
- 1 tsp dried oregano
- ½ tsp chilli flakes
- 120 ml (½ cup) olive oil
- 3 tbsp red wine vinegar
- ½ tsp salt

Steps

1. Make the chimichurri first: stir everything together and leave it at room temperature for at least 30 minutes.
2. Take the ribs out of the fridge 30 minutes before cooking. Do not marinate; Argentine asado is seasoned with salt only.
3. Light the charcoal and let it burn until covered in white ash, about 30 minutes. Spread the coals to one side for a two-zone fire.
4. Salt the ribs generously on both sides just before they go on.
5. Place the ribs bone-side down on the cooler side of the grill, about 15 cm (6 in) above the coals. Cook for 40 minutes without fussing, until the bones show and the fat is bubbling.
6. Flip and cook 20 minutes more, then move over the hot coals for 3 to 5 minutes per side to crisp and char the fat.
7. Rest 5 minutes. Cut between the bones, or slice the meat across the grain, and serve with chimichurri.

Notes

- **Doneness:** the meat is chewier than steak by design; it should be cooked through and well browned, not rare.
- **Gas grill:** use medium-low indirect heat, then finish over direct heat.
- **Serving:** with provoleta, grilled sausages, salad and bread.
- **Make ahead:** the chimichurri keeps 3 days in the fridge and is better after a few hours; give it a good stir before serving.
- **Chef's touch:** finish the rested ribs with a pinch of flaky salt; the chimichurri is tangy, so the extra salt crunch makes each bite pop.