CANADIAN

Maple-Soy Broiled Ribs

COMPLEXITY	SERVES	PREP	COOK	TECHNIQUE	CUT
Basic	**4**	**15 min + 2 hr marinating**	**10 min**	**Broil**	**Korean ribs**

Ingredients

- 1.2 kg (2⅔ lb) Korean ribs (flanken-cut), 1 cm (⅜ in) thick

MARINADE

- 80 ml (⅓ cup) maple syrup
- 80 ml (⅓ cup) soy sauce
- 2 tbsp cider vinegar
- 1 tbsp Dijon mustard

MARINADE (CONT.)

- 3 cloves garlic, minced
- 1 tsp black pepper
- ½ tsp chilli flakes
- 2 tbsp neutral oil

TO SERVE

- Sliced scallions, roasted potatoes and a green salad

Steps

1. Whisk the marinade together and pour it over the ribs in a shallow dish. Turn to coat, then marinate in the fridge for 2 to 8 hours.
2. Set an oven rack about 10 cm (4 in) below the broiler element and preheat the broiler on high for 10 minutes. Line a rimmed baking sheet with foil and set a wire rack on it.
3. Lift the ribs from the marinade, let the excess drip off and lay them in a single layer on the rack. Pour the leftover marinade into a small pan.
4. Broil for 4 to 5 minutes, until the edges are dark and bubbling. Watch closely: the maple glaze scorches quickly.
5. Flip and broil 3 to 4 minutes more, until the second side is browned and the fat is crisp.
6. Meanwhile, boil the leftover marinade for 3 minutes until it thickens to a glaze.
7. Brush the glaze over the ribs, scatter with scallions and serve.

Notes

- **On the barbecue:** cook over high direct heat for 2 to 3 minutes per side instead.
- **Sweetness:** for a less sweet glaze, cut the maple syrup to 60 ml (¼ cup) and add 1 tbsp more vinegar.
- **Make ahead:** the ribs can sit in the marinade overnight; the glaze keeps for a week in the fridge.
- **Pair with:** buttered corn or a creamy potato salad.