AMERICAN (HAWAII)

Maui-Style Ribs

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

Ingredients

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

MARINADE

- 120 ml (½ cup) soy sauce
- 120 ml (½ cup) pineapple juice
- 60 g (⅓ cup) brown sugar
- 2 tbsp rice vinegar
- 1 tbsp sesame oil

MARINADE (CONT.)

- 4 cloves garlic, minced
- 1 tbsp grated ginger
- 3 scallions, sliced, plus more to serve
- ½ tsp chilli flakes

TO SERVE

- Steamed rice and macaroni salad or coleslaw

Steps

1. Whisk the marinade in a bowl until the sugar dissolves.
2. Lay the ribs in a shallow dish or a large zip-top bag, pour the marinade over and turn to coat. Marinate in the fridge for 4 hours or overnight, turning once.
3. Take the ribs out 20 minutes before cooking. Heat a grill to high, about 230°C (450°F), and oil the grates.
4. Lift the ribs from the marinade and let the excess drip off; too much liquid steams the meat instead of charring it.
5. Grill for 2 to 3 minutes per side, until the sugars caramelise into dark, sticky edges and the fat is crisp. Move any flaring pieces to a cooler spot for a moment.
6. Pile the ribs on a platter, scatter with scallions and let them sit for 3 minutes before serving.
7. Serve with rice and macaroni salad, plate-lunch style.

Notes

- **Pineapple:** fresh juice tenderises quickly, so keep the marinating time under 12 hours or the meat turns soft.
- **Indoors:** a very hot cast-iron grill pan works; cook in batches and open a window.
- **Make ahead:** freeze the raw ribs in the marinade for up to 3 months and thaw overnight in the fridge.
- **Other cuts:** thin-sliced boneless braising rib or flank steak take the same marinade.