JAPANESE

Yakiniku Karubi

COMPLEXITY	SERVES	PREP	COOK	TECHNIQUE	CUT
Basic	**4**	**15 min + 1 hr marinating**	**10 min**	**Grill**	**Korean ribs**

Ingredients

- 1 kg (2¼ lb) Korean ribs (flanken-cut), 1 cm (⅜ in) thick

TARE (DIPPING AND MARINATING SAUCE)

- 120 ml (½ cup) soy sauce
- 3 tbsp mirin
- 2 tbsp sake (or water)
- 2 tbsp sugar
- 1 tbsp sesame oil

TARE (DIPPING AND MARINATING SAUCE) (CONT.)

- ½ apple, grated
- 3 cloves garlic, grated
- 1 tsp grated ginger
- 1 tbsp toasted sesame seeds
- ½ tsp chilli flakes (optional)

TO SERVE

- Steamed rice, shredded cabbage, lemon wedges and sliced scallions

Steps

1. Cut the ribs between the small bones into pieces about 5 cm (2 in) long so they are easy to turn with tongs or chopsticks.
2. Warm the soy sauce, mirin, sake and sugar in a small pan over medium heat, stirring until the sugar dissolves, about 2 minutes. Take it off the heat and stir in the sesame oil, apple, garlic, ginger, sesame seeds and chilli. Let it cool.
3. Pour half the tare over the ribs and marinate for 1 hour at room temperature or up to 8 hours in the fridge. Keep the other half for dipping.
4. Heat a grill, grill pan or tabletop griddle to high, about 230°C (450°F). Oil the grates lightly.
5. Shake the excess marinade off the ribs and grill them in a single layer for 1 to 2 minutes per side, until the edges are charred and the fat is crisp. Work in batches rather than crowding the grill.
6. Move each piece to a plate as it is done; it needs no resting time.
7. Serve at once with rice, cabbage, lemon and the reserved tare for dipping.

Notes

- **Tabletop cooking:** this is the dish Japanese families cook together at the table on a small gas or electric grill, a few pieces at a time, so set everything out and cook as you eat.
- **Make ahead:** the tare keeps for 2 weeks in the fridge and doubles as a sauce for stir-fried vegetables.
- **Other cuts:** thin-sliced ribeye or skirt steak cook the same way; give them 1 minute per side.
- **Pair with:** a bowl of miso soup and quick pickled cucumber with rice vinegar.