KOREAN

Soy-Garlic Oven Beef Ribs

COMPLEXITY	SERVES	PREP	COOK	TECHNIQUE	CUT
Basic	**4**	**15 min + 4 hr marinating**	**2 hr 15 min**	**Roast**	**Beef rib rack**

Ingredients

- 2 racks of beef ribs, about 1.8 kg (4 lb) total

MARINADE

- 120 ml (½ cup) soy sauce
- 3 tbsp brown sugar
- 2 tbsp honey
- 6 cloves garlic, minced
- 1 tbsp grated fresh ginger

MARINADE (CONT.)

- 2 tbsp toasted sesame oil
- 1 small pear, grated
- ½ tsp black pepper

TO FINISH

- Sliced spring onions and toasted sesame seeds
- Steamed rice and kimchi, to serve

Steps

1. Peel the thin membrane off the bone side of each rack, gripping it with a paper towel. Cut each rack in half.
2. Whisk the marinade ingredients together. Coat the ribs and marinate in the fridge for at least 4 hours, up to overnight.
3. Heat the oven to 150°C (300°F). Lay the ribs bone side down in a roasting pan lined with foil, and pour in the marinade.
4. Cover tightly with foil and roast for 1 hour 45 minutes, until the meat has pulled back from the bones and is nearly tender.
5. Uncover, raise the oven to 220°C (425°F), and brush the ribs with the pan juices. Roast 15 to 20 minutes, brushing once, until sticky and dark at the edges.
6. Pour the juices into a small pan and simmer over medium heat for 5 minutes, until syrupy.
7. Rest the ribs for 5 minutes, cut between the bones, brush with the reduced sauce, and scatter with spring onions and sesame seeds.

Notes

- **Make ahead:** the ribs reheat well; cover and warm at 160°C (325°F) for 20 minutes, until steaming hot.
- **No pear?** Use a grated apple or 1 tbsp more sugar.
- **Other cuts:** braising ribs can use the same marinade; cook until fork-tender.
- **Slow cooker:** cut the racks into pieces and cook on low 7–8 hr in the marinade, then glaze under the broiler for 5 to 8 minutes.
- **Pair with:** a crisp cucumber salad with rice vinegar and sesame.
- **Twist:** stir 1 tbsp gochujang into the marinade for a spicy-sweet version.