



# Dwaeeji galbi

ribs marinated in a spicy gochujang-based mixture or a milder soy sauce marinade, both of which are typically enriched with rice wine, garlic, and ginger, as well as various other additions

## Recipes

- 3 lb pork spare ribs
- 1 green onion chopped
- 1 tsp sesame seeds
- 1/2 onion sliced
- 1/4 Asian pear
- 2 tbsp garlic
- 1 tbsp mirin
- 1 tbsp soy sauce
- 1 tbsp sesame oil
- 1 tbsp dwenjang
- 2/3 cup gochujang
- 1 tbsp gochugaru
- 1/2 tsp black pepper
- 1/2 tsp msg optional

## Steps:

1. Remove the membrane from the ribs, then cut them into single pieces and soak in cold water for 1 hour.
2. Blend all the marinade ingredients together until smooth. Ham Ji Park's ribs are VERY sweet. I didn't make mine quite as sweet, so add more oligodang or sugar if you want.
3. Drain the water from the ribs and pat them dry with paper towels. Set some of the marinade aside for basting later, then massage the rest into the ribs.
4. Lightly oil your grill and make sure the heat is high enough to get a nice char on the ribs
5. When it starts to char, flip them over and baste with the reserved marinade. Continue basting and flipping occasionally for about 25 minutes
6. Top with green onions and sesame seeds.