



Kalbi

Kalbi is a staple of Korean fine dining but is too expensive in restaurants. It is simple to make at home and will leave your guests asking for more. Total time includes marinating time. It's traditionally served sliced, rolled in romaine lettuce leaves with white rice, lightly browned garlic slices, and gochujang

Recipes

- $\frac{3}{4}$ cup cola-flavored carbonated beverage (such as Coca-Cola®)
- $\frac{1}{4}$ cup white sugar
- $\frac{1}{4}$ cup soy sauce
- $\frac{1}{4}$ cup water
- 2 green onions, chopped
- 3 tablespoons sesame oil
- 1 tablespoon minced garlic
- 1 $\frac{1}{2}$ teaspoons sesame seeds
- 1 teaspoon ground black pepper
- 2 pounds short ribs

Steps:

1. Combine cola beverage, white sugar, soy sauce, water, green onions, sesame oil, garlic, sesame seeds, and black pepper in a bowl until marinade is well-mixed.
2. Place short ribs in a resealable plastic bag and pour in marinade. Squeeze out excess air and seal the bag. Marinate in the refrigerator for at least 2 hours.
3. Preheat an outdoor grill for medium-high heat and lightly oil the grate. Remove short ribs from marinade, discarding marinade.
4. Cook short ribs until browned and cooked to desired doneness, 3 to 4 minutes per side. An instant-read thermometer inserted into the center should read 145 degrees F (63 degrees C).