

Kogi Taco Truck - Beef Short Rib Tacos

Most of the recipe is slightly adapted from Closet Cooking, Kevin does a fantastic job with recreating delicious recipes that he encounters. It is also based upon my own ideas after watching the Kogi Taco Truck on YouTube/Food Network

Kalbi (Korean BBQ Short Ribs)

(Makes 4+ servings)

Ingredients:

- 2 pounds beef short ribs cut Korean style, **cut across kalbi style**. Trim ribs of excess fat.

Marinade

- ¼ c soy sauce
- 2 tb brown sugar
- 2 tb honey
- 1 tb sesame oil
- 4 cloves garlic
- 1 in ginger
- 4 green onions
- ½ onion
- 1 Asian pear
- 1 tb sesame seeds (toasted and crushed)
- 1 kiwi, mashed up
- ½ cup rice wine (sake)

Kogi BBQ Sauce

- 2 tb Korean fermented hot pepper paste (gochujang)
- 3 tb brown sugar
- 2 tb soy sauce
- 1 tsp rice wine vinegar
- 2 tsp sesame oil

Directions:

1. Blend all marinade ingredients until smooth, and pour marinade the ribs. Marinate over night in the refrigerator, mix a few times by hand.

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2. Remove the ribs from the marinade discarding the marinade.
3. Heat a grill over high heat. Grill beef for about 3-5 minutes per side, or until cooked medium.
4. Remove from grill, and allow to rest for 5 minutes.
5. Chop into 1/2-inch pieces. Remove any grizzle from the meat. Taste and salt if necessary.
6. Mix meat with the Kogi BBQ Sauce.

Onion and Cilantro Relish (Make a few hours before)

Ingredients:

- 1 sweet onion (chopped)
- 1 bunch green onions (sliced)
- 1 handful cilantro (chopped)
- ½ lime (juice)

Directions:

1. Mix everything, store in a non-reactive container
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Pickled Red Onions (Make day before, or at least several hours before)

Ingredients:

- 2 large red onions
- 1-cup sugar
- 1 cup red wine vinegar
- A sprinkle or two of salt and pepper

Directions:

Slice the onions as thinly as possible. You may find it useful to first slice them in half and lay them on their cut side before slicing them further. Cram the sliced onions into a large mason jar.

In a small pot add sugar and vinegar; bring to the boil with the salt and pepper.

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Pour the hot syrup over the onions; cover them and let rest overnight in the refrigerator before use.

Shredded Romaine in Korean Sesame Vinaigrette

- 1 tb Sesame oil
- ½ lime, juiced
- 1 tb Soy sauce
- 1 tb gochugaru
- 1 tb Sesame seeds, toasted
- ½ head romaine lettuce, shredded

Mix together all of the ingredients, except the lettuce. Toss the lettuce in the sauce.

Note: I sometimes find that the sesame oil separates, so mix it well.

Salsa Naranja (Orange Salsa)

Ingredients:

- 1 cup sweet chilli sauce
- ½ cup orange juice
- ¼ cup lime juice
- 1 small onion, diced
- 2 green onions
- 5 cloves garlic
- 1 thumb ginger, grated
- ½ cup basil preferably Thai
- ½ cup cilantro
- 2 jalapeño, seeded x 2
- 2 tb gochugaru
- 1 tb gochujang
- 2 tb toasted sesame seeds
- 1 tb salt
- 1 tb pepper

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Directions:

1. Puree everything in a food processor.

Assemble ingredients and serve.