

### Best Kalbi

- 1 1/2 lbs short beef ribs
- 1/2 cup soy sauce
- 1/4 cup cooking wine (mirin) or coke
- 1/4 cup honey or brown sugar
- 6 cloves garlic
- 1 Asian Pear, peeled and cut into pieces
- 1 medium onion cut into quarter
- 1 small piece ginger
- 2 stalk of spring onion, cut
- 1 tablespoon sesame oil
- 1 tablespoon sesame seed
- 1 teaspoon black pepper

Wash beef ribs thoroughly, place it into a strainer. Trim the fat. Put it in the cold water, remove all the blood and drain it.

Put cut Asian pear, garlic, ginger and spring onion in the blender and blend.

In another mixing bowl add soy sauce, cooking wine, honey and mix and black pepper, add the ingredient in the blender and mix to combine. Add 1 tablespoon sesame oil and sesame seeds.

Marinate the beef for at least an hour, for best result marinate overnight.

Set the oven to broil 425 degrees, cook for 4-5 minutes.