

MAKE THIS RECIPE STEP-BY-STEP

INGREDIENTS YOU'LL NEED -

1 Prairie Street's Kosher
Beef Korean/ Miami Cut
Boneless Short Ribs

2 Cups of soy sauce

1 Tablespoon sesame oil

1 Cup of sugar

1 Tablespoon rice vinegar

1 Bunch of scallions

1 Radish sliced thin

1 Watermelon radish cut
like a watermelon slice

1 Clove of garlic minced

1 ¼ Cup of grated ginger

¼ lb of baby bok choy

¼ Cup of chili paste

Sesame oil

1 Teaspoon of sesame
seeds

Kosher salt

Black Pepper

Avocado /grape oil

Marinade

- 1 Pat dry the meat. In a bowl, add soy sauce, teaspoon of sesame oil, minced garlic, sugar, grated ginger and ¼ teaspoon of chili paste. Mix ingredients and pour over and coat the ribs. Marinate the ribs for at least 20 minutes. They can marinate overnight in the refrigerator too.

Grilling

- 2 Next heat up the grill. This is a quick cook. We are using high direct heat. We cook the boneless ribs like steak and grill it for 4-5 minutes on each side. Add the lightly oiled bok choy to the grill. Rotate the ribs on the grill after 2 minutes to form diamond grill marks. Cook the boneless ribs to a medium rare 125°F/ 52°C and the bok choy until it is soft and bright green. Remove the ribs and let it rest for 10 minutes before cutting it

Water Kimchi

- 3 In a bowl mix both thinly sliced radishes, 1 scallion cut on bias into ½ inch sticks, 1 tablespoon of rice vinegar, 1 teaspoon of sugar, dash of chili paste, pinch of salt and a drizzle of sesame oil. Let everything pickle for about 10 minutes.

Plating

- 4 Next thinly slice the meat against the grain. Place the meat atop or next to the bok choy. Put the kimchi around the plate and garnish with sesame seeds and sliced scallions. Enjoy!

Bete'avon