

Korean Grilled Short Ribs

1 medium pear (ripe), peeled, halved, cored, and roughly chopped
6 medium cloves garlic, peeled
4 teaspoons minced fresh ginger
1/2 cup soy sauce
2 tablespoons toasted sesame oil
6 tablespoons sugar
1 tablespoon rice vinegar
3 scallions, green and white parts sliced thin
5 pounds bone-in English-style short ribs, meat removed from bone, trimmed of excess fat, sliced widthwise at angle into 1/2- to 3/4-inch-thick pieces and pounded 1/4 inch thick
Vegetable oil for grill rack

Combine pear, garlic, ginger, soy sauce, sesame oil, sugar, and vinegar in a food processor and process until smooth. Stir in the scallions.

Pour a third of the marinade into a pan or bowl, add the meat, and top with the rest of the marinade. Refrigerate for at least 4 hours.

Heat grill on high for 15 minutes. Place ribs on grill, and cook, flipping frequently, until both sides are well-browned.

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