

KOREAN COUNTRY STYLE RIBS

F EASY

Last Modified: 01/17/2016

PREP: 30 Min
COOK: 6 To 9 Hrs
SLOW COOKER

KOREAN

MAKES 10 SERVINGS

QUA	MEASURE	INGREDIENT	PROCESS
3	Pounds	Country Style Ribs (Bone In / Boneless)	Cut-Up
OR			
3	Pounds	Riblets	
OR			
3	Pounds	Beef Short Ribs	Separated
OR			
3	Pounds	1 Inch Sparerib Pieces	Cut Up

KOREAN BBQ SAUCE			
1/2	Cup	Soy Sauce (Lee Kum Kee)	
1/3	Cup	Light Brown Sugar	Packed
2	Tbsp	Sesame Oil (La Tourengelle)	
2	Tbsp	Rice Wine Vinegar (Marukan)	
2	Tbsp	Fresh Ginger (Peeled)	Minced
1/4	Cup	Yellow Onion	Diced
4	Cloves	Garlic	Crushed
1/2	Tsp	Crushed Red Pepper Flakes	To Taste
3	Tbsp	Corn Starch	Thickener
3	Tbsp	Water	Thickener
2	Tbsp	White Sesame Seeds	
4	Stalks	Green Onions (Greens & Whites)	Thin Slice
1 +/-	Pinches	Kosher Salt	To Taste
1 +/-	Pinches	Fresh Ground Black Pepper	To Taste

PREPARATION	
FACTOID	Not spicy at all for a Korean dish.
TOOLS	1) Small Mixing Bowl 2) Crock Pot 3) Stainless Steel Skillet 4) Small Saucepan 5) Wire Rack 6) Gravy Separator
PREP	DISH 1) Cut Country Style Ribs into square pieces or separate Short Ribs into individual rib pieces & coat with Flour - rest for at least 5 minutes on a drying rack to set the Flour.
PREP	KOREAN BBQ SAUCE 1) Peel and mince the Ginger and set it aside. 2) Dice the Yellow Onion and set it aside. 3) Crush and thinly slice the Garlic Clove and add it on top of the Onion. 4) Thinly slice the whole Green Onions and set them aside.

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1	In a stainless steel skillet, fry the Meat in Vegetable Oil over medium high heat until browned well on both sides.
2	In a small bowl, combine the Soy Sauce, Sugar, Sesame Oil, Rice Vinegar, Ginger and Pepper Flakes and whisk until Sugar is dissolved.
3	Saute the Yellow Onions and Garlic until the Onions are transparent. Add in the Soy Sauce Mixture to deglaze the pan - bring to a boil while scraping and stirring.
4	Place the Rib pieces in a 4 quart slow cooker. Pour the sauce over the top and cook on high heat for 6 hours, or on low heat for 9 hours.
5	Remove the rib pieces to a serving plate, put the sauce in a gravy separator and skim off the excess fat. Place the sauce in a pan. Combine the Corn Starch with 3 tablespoons of Water, whisk until dissolved and stir into the Sauce, heat until boiling and thickened. Pour the Sauce over the top of the Rib pieces and garnish with the Sesame Seeds and Green Onions.
SERVE	Serve while hot. Optionally over cooked Rice.

