

Korean Shortribs with “Bahn Mi” Salad
Recipe Courtesy of Michael Symon
Serves 6

Ingredients

Olive oil
Kosher salt and freshly ground black pepper
3# boneless beef shortribs, cut 1/4” thick (3-4” long)
2/3 c soy sauce
1/4 c dark brown sugar
1/3 c unseasoned rice wine (mirin)
1T sesame oil
1 1/2 tsp. black pepper
2 tsp. gochujang
1 med. onion, roughly chopped
6 cloves garlic, roughly chopped
1 med. Asian pear, peeled/cored and roughly chopped
2” piece Fresh ginger, peeled and finely chopped
1/3 c water
2 tsp. white Sesame seeds
For the Bahn Mi Salad
1/4 c rice vinegar
1/4 c granulated sugar
1/2 tsp. chili flakes
Juice of 1 lime
1 c julienned carrot
1 c julienned cucumber
1 c thinly shaved radish
1/4 c thinly shaved jalapeno
3 scallions, finely sliced on the bias
1/2 c torn cilantro leaves
1/2 c torn mint leaves

Directions

Up to a day ahead of time marinate the beef. Whisk together the soy sauce, brown sugar, rice wine, sesame oil, pepper and gochujang. In a food processor puree the onion, garlic, Asian pear and ginger and puree until smooth. Whisk in to the soy mixture then thin down with the water. Stir in the sesame seeds. Submerge the beef shortribs in the marinade for 2 hours or overnight.
The next day, remove the beef from the marinade and discard the marinade. Let the chill come off of the beef for 30 minutes prior to grilling.

Preheat a grill or grill pan over high heat. Season the shortribs with salt and pepper and drizzle with olive oil. Place on the grill and cook until deeply charred on both sides, 1- 1 ½ minutes per side. Remove to a platter to rest while you make the salad. For the salad, whisk together the rice vinegar, sugar, chili flakes and lime juice. Season well with salt and pepper then add the remaining ingredients, tossing to thoroughly coat. Pile the salad up on one side of a platter. Single and stack the charred shortrib along the other side.