



Kalbi (Korean-Style Grilled Beef)

serves 2-3

- 1 pound beef short ribs, cut for kalbi (sliced thinly lengthwise)
- 2 tablespoons brown sugar
- 2 tablespoons soy sauce
- 2 teaspoons roasted sesame oil
- 2 teaspoons crushed garlic
- 1 tablespoon rice wine
- Pinch of black pepper
- 1/2 fresh kiwi, peeled and juiced (or just smashed well)
- 3 tablespoons yellow miso
- 1 teaspoon sugar
- 1 tablespoon lemon juice
- 2 teaspoons minced garlic
- 2 teaspoons Sriracha
- 2 teaspoons peanut oil
- 4 tablespoons warm water
- Whole crisp lettuce leaves

Distribute the sugar evenly on the beef short ribs by sprinkling it on each piece. Allow beef to sit for 10 minutes.

In a bowl, mix together soy sauce, sesame oil, garlic, rice wine and black pepper. Set aside.

Massage the beef with the kiwi juice using your hands. Add the sauce and stir to coat. Let the beef marinate for 2 hours before barbecuing.

Meanwhile, whisk together miso, sugar, lemon juice, minced garlic, Sriracha, peanut

oil and water to make the dipping sauce.

Grill beef over hot coals. It will cook in just a couple of minutes per side. You want it to be nicely charred but not burnt. Serve with dipping sauce and lettuce leaves for wrapping.