

# KOREAN- STYLE PORK RIBS

Do you ever make a dish that is almost too good? That's how I feel about these pork ribs. The Korean marinade adds such delicious deep, spicy flavours to the ribs, but then we also turn it into a sauce. It's so good!

**Serves:** 4



## INGREDIENTS

### Marinade

60 grams (2.2 oz) onion  
4 cloves garlic  
30 grams (1 oz) fresh ginger  
1 large, ripe peach or medium apple (80 grams (3 oz), approx.), roughly chopped, no need to peel  
40 grams (1.5 oz) gochujang (Korean chilli paste), or to taste (see Tips)  
50 grams (2 oz) soy sauce  
30 grams (1 oz) mirin  
1 tbsp sesame oil  
60 grams (2.2 oz) brown sugar (see Tips)  
1 tbsp kimchi juice, optional (see Tips)

### Ribs

2 racks American-style ribs (see Tips)

### To serve

peaches  
lettuce  
[kimchi](#)



**Time:** 50 minutes, plus marinating time of 30 minutes or more



## METHOD

### Marinade

1. Place onion, garlic and ginger in mixing bowl. Chop **4 sec/speed 8**.
2. Add peach or apple. Chop **3 sec/speed 7**.
3. Add other marinade ingredients. Stir **10 sec/speed 3**.
4. Pour marinade over ribs and leave for at least 30 minutes and up to 2 days. You can freeze them like this too.
5. Remove ribs from marinade, reserving marinade. Place 1 litre (35 oz) water in mixing bowl and ribs in Varoma, trying to overlap them as little as possible. Steam **30 min/Varoma/speed 2**. Remove ribs from Varoma.
6. Turn reserved marinade into a dipping sauce. Tip out most liquid, leaving just enough to cover the lowest blade. Add reserved marinade to mixing bowl and heat **5 min/100°C (212°F)/speed 1**, or until hot. If desired, continue cooking until further reduced, removing MC and placing steamer basket on mixing bowl lid.
7. While sauce is reducing, finish ribs on the barbecue, cooking for a few minutes each side over medium-high heat. (Grill peaches if you like, too!)



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8. Cut ribs with kitchen scissors and serve with lettuce cups, kimchi and reserved marinade. And napkins!

#### Tips

- Gochujang is a thick fermented Korean chilli (hot pepper) paste made with chilli, rice and soy beans. You can purchase it in Asian grocers and some supermarkets. If you can't find it, replace with a teaspoon of chilli powder and 2 tablespoons tomato paste.
- Reduce or omit sugar, if desired. I use soft brown sugar in this recipe.
- Kimchi juice is the liquid that you'll find in a jar of kimchi. It's optional but adds a spiced funkiness to the dish.
- 'American-style rib racks' are long slabs of pork ribs still joined together. I show you in the video where they come from. You can use other meats and vegetables: pork spare ribs, chicken wings or drumettes, lamb ribs, mushrooms and tempeh are great too.



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#### Variations

- Rice can be cooked while the ribs are steaming. Place 300 grams (10.6 oz) sushi rice in steamer basket and set in place. Set Varoma in place with ribs. Cook rice and ribs for **20 min/Varoma/speed 4**, then remove rice and continue cooking ribs for **10 min/Varoma/speed 2**.
- Ribs can be eaten after being simply steamed. Ensure they are cooked (not pink) all the way through by cutting between the thickest ribs using a knife or kitchen scissors. If ribs are not cooked, continue for a further **10 min/Varoma/speed 2**, then check again.
- Marinated ribs can also be oven-roasted. Preheat oven to 180°C (360°F) and place ribs in roasting tray. Cook for 20 minutes, basting with reserved marinade if desired. Turn oven up to 220°C (430°F) for a further 10 minutes.
- I grill a couple of peaches on the barbecue to serve with my ribs – it's a nice addition but by no means necessary.

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Serves: 4



## SHOPPING LIST:

- Onion (60 grams / 2.2 oz)
- Garlic (4 cloves)
- Fresh ginger (30 grams / 1 oz)
- Ripe peach or medium apple (80 grams, approx.)
- Gochujang (40 grams / 1.5 oz)
- Soy sauce (50 grams / 2 oz)
- Mirin (30 grams / 1 oz)
- Sesame oil (1 tbsp)
- Brown sugar (60 grams / 2.2 oz)
- American-style ribs (2 racks)
- Peaches
- Lettuce
- Kimchi



## NOTES & TIPS:

- • Gochujang is a thick fermented Korean chilli (hot pepper) paste made with chilli, rice and soy beans. You can purchase it in Asian grocers and some supermarkets. If you can't find it, replace with a teaspoon of chilli powder and 2 tablespoons tomato paste.
- • Plus extra peaches for grilling, optional
- • We have a [great recipe](#) on the site!