

Korean BBQ
Style Spiced
Pork Ribs with
Pickled Carrot,
Daikon and
Wombok Slaw



The popularity of Korean BBQ restaurants has grown significantly over recent years and usually includes a variety of marinated meats that are cooked at the table on a grill. This recipe uses pork ribs that are coated in a homemade marinade flavoured with Gochujang, also known as Korean chilli paste. It is a little known savoury, sweet and spicy fermented condiment made from chilli powder, glutinous rice, fermented soybean powder, barley malt powder, and salt that adds a flavoursome touch of Korea.

INGREDIENTS

1.7kg Pork Ribs - cut into 4 equal portions.
80ml Soy Sauce
60ml Mirin
40ml Rice Wine Vinegar
95gm Caster Sugar
40gm Honey
150gm Gochujang (Korean Chilli Paste)
100gm Brown Onion - top, tail, peel, halve and finely dice.
2 Garlic Cloves - peel and finely chop.
2 tsp Minced Ginger
10ml Sesame Oil
200gm Carrot - top, tail, peel and cut into 6cm long fine strips.
250gm Daikon - top, tail, peel and cut into 6cm long fine strips.
150gm Wombok - remove outer leaves and core and finely shred.
40gm Pickled Ginger - drain and roughly chop.
½ bunch Coriander - pick leaves, rinse, drain and roughly tear.
10gm Black Sesame Seeds

200ml Rice Wine Vinegar
40gm Caster Sugar
As required - Rice Bran Spray Oil

METHOD

1. Place the pork ribs in a saucepan and cover with cold water. Place over a moderate heat and bring to the boil, then reduce the heat and allow to simmer for 30 minutes or until the meat is tender. Remove the saucepan from the heat and drain well.
2. Place the soy sauce, mirin, first quantity of rice wine vinegar, first quantity of caster sugar, honey, Gochujang (Korean chilli paste), onion, garlic, ginger and sesame oil in a mixing bowl and whisk to combine ingredients. Add the pork ribs and toss until they are evenly coated in the marinade, then cover with cling wrap, place in a refrigerator and allow to marinate for 8 hours or overnight.
3. Place the carrot, daikon, wombok, pickled ginger, coriander and sesame seeds into a mixing bowl. Mix to combine the ingredients and set to one side.
4. Place the second quantities of rice wine vinegar and caster sugar into a mixing bowl, whisk to combine or, until the sugar has dissolved and set to one side.

5. Preheat a BBQ to a low temperature.

6. Remove the ribs from the marinade, allowing any excess marinade to drain off. Lightly spray-oil the ribs. Place the ribs on the BBQ and cook for 25 minutes, turning and basting them with the marinade every 5 minutes, or until the meat is caramelised and lightly browned. Remove the ribs from the heat, cover with aluminium foil and set to one side to rest for 10 minutes.

TO SERVE

Whisk the rice vinegar dressing just before serving, add to the slaw and toss until it is evenly coated.

Stack the ribs onto a serving board or platter. Serve with the slaw.

SERVES 4