



korean (pork) stew

NIBBLEDISH CONTRIBUTOR

Ingredients

Another one of my favorite *korean* eats is **Beef stew**. *Beef shanks or shortribs are braised in beef broth, dark soy sauce, sesame oil, sugar and infused with garlic and ginger.* Like any other *korean* viand, it is commonly served with steamed white rice, *kimchi* and some other side dish. It's sweet, salty and spicy, all at the same time. (It's somewhat similar to the flavor of *asado*.) And I absolutely love it. As we didn't have any beef shortribs/shanks available at the time I had a hankering for this dish, I improvised and made use of pork (short ribs) instead.

- beef/pork short ribs
- onion
- garlic
- ginger

- dark soy sauce
- brown sugar
- bay leaf
- mirin
- distilled vinegar
- sesame oil
- sesame seeds
- green onions/scallions
- red pepper flakes

Instructions

1. Place 2 lbs of beef/pork shortribs (or shanks) in a pot and cover with H2O. Add 1 beef cube, 4 (whole) cloves garlic, 1 medium onion(chopped), about 2 T ginger (crushed), and 1 bay leaf, then bring to a boil. Lower the heat

and let it slowly cook until the meat is fork tender.

2. Add 3/4 C dark soy sauce + 5 T brown sugar + 5 T mirin, + 3 T sesame oil + a couple of dashes of red pepper flakes + black pepper and cook for 20 further mins.

3. Taste the broth and adjust the seasoning.

4. To serve, sprinkle with slivered green onions and (toasted) sesame seeds.