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# MASTER CHEF RECIPES

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BY: JASON D. HALL, CMC

## *Korean Short Ribs*

**Category:** Main

**Yield:** 10 ppl

### The Ingredients

- 5 lbs. beef short ribs
- Marinade
  - 2 cups soy sauce
  - 1 cup mirin
  - 1oz sesame oil
  - 2 Tbsp. sesame seeds
  - 3 oz. sugar
  - 2 tbsp. chili paste
- 4 oz. sunflower oil
- 2 ea. yellow onions
- 4 ea. ribs of celery
- 4 ea. carrots
- 1 bunch scallion
- 3 oz. ginger root
- 8 gallons beef stock or water
- Salt and Pepper





# Korean Short Ribs

## Mixing Instructions

1. Dry off short ribs from the packaging.
2. Combine all the marinade items and marinated the ribs for 4 hours.
3. Remove the ribs and pat dry, save marinade.
4. Add oil to a 270 °F pan and slowly sear them on all sides.
5. Move short ribs to a 200 °F zone and add vegetables to the 270 °F zone.
6. Cook the vegetables for 6 minutes until they are lightly browned.
7. Add the stock and bring both zones up to 300 °F, also add the reserved marinade.
8. Once this reaches a boil reduce the heat to 225 °F cover and braise for 3.5 hours.
9. Adjust seasoning if needed.

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