

[ B CELLARS  
ENTRÉE ]

# *Korean Barbecue*

by Derick Kuntz, Executive Chef | B Cellars Vineyards and Winery

## *Ingredients*



YIELDS 4 SERVINGS

### **KOREAN BARBECUE SAUCE**

1 1/2 cup brown sugar  
1 cup tamari  
3 Tbsp rice wine vinegar  
2 Tbsp gochujang  
1 Tbsp sesame oil  
1 Tbsp ginger  
1 Tbsp garlic  
1/4 cup honey  
1/2 tsp black pepper  
1 1/2 Tbsp corn starch  
2 Tbsp water

### **ADDITIONAL INGREDIENTS**

4 lbs Korean short ribs  
4 eggs  
4 cups steamed or fried rice

### **5 SPICE BLEND**

1/2 Tbsp sichuan pepper corn  
5 each star anise  
1/2 tsp clove  
1 Tbsp cinnamon  
1 Tbsp fennel

## *Pairing Insights*



Chef Derrick is inspired by cuisine around the world. He recommends pairing these Korean barbecued short ribs with B Cellars' newest blend, Segue. The short ribs help to bring out the earth and black fruit in this Bordeaux-style blend.





## *Instructions*

### **5 SPICE BLEND**

Grind spices and mix together

### **KOREAN BARBECUE**

In a small sauce pan sweat onions and garlic in sesame oil for 5 mins or until soft

Add all other ingredients, besides water and corn starch  
Simmer for 20 minutes

In a separate bowl combine water and corn starch

Add the corn starch slurry to sauce pot

Cook until thickened

### **SHORT RIBS**

Season the short ribs with 5 spice blend and salt

Grill on high heat

Add barbeque sauce periodically when flipping to caramelize

### **ASSEMBLY**

Serve barbecued short ribs with steamed or fried rice

Top with a over easy egg

Sprinkle with white sesame seeds