

# Cooking at Riegelmann's

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## Korean BBQ Ribs

Yield: 6 Servings

7-8 Pounds Baby Back Ribs

Sauce:

1 Asian Pear

1 Fuji Apple

¼ Onion

4 Cloves Garlic

1/4 c Mirin

½ c Soy Sauce

1" knob of Ginger Diced

2 T Fish Sauce

\*1 c Korean Rice Syrup

\*1 c Korean Chili Paste (Gochujang)

\*1/8 c Korean Crushed Chili Pepper (Gochugaru)

\*The last three ingredients may be found at an Asian market

Cut ribs into individual pieces and set aside in a baking dish.

Core pear and apple, dice onion, put all into a food processor or blender and puree into a sauce. Rub half the sauce all over ribs, cover with foil and let sit for at least 24 hours or longer in the refrigerator with the remaining the sauce.

Bake covered @ 350 for 2 hours. Brush reserved sauce all over the ribs. Enjoy!

