

Fusion / Cal-Mex

Main Courses

Korean Short Rib Tacos with Kimchi Slaw

⌚ Prep: 25m

🔥 Cook: 15m

❄️ Rest: 2h

Σ Total: 160m

🍽️ 4 servings



Video ref: Sam The Cooking Guy

MISE EN PLACE / INGREDIENTS [13]

- ☐ 2lbs Bone-in beef short ribs, flanken-cut across the bone (1/3-inch thick)
- ☐ 0.5 unit Asian pear or sweet Fuji apple, finely grated
- ☐ 0.5 cup Low-sodium soy sauce (Kikkoman Less Sodium)
- ☐ 0.25 cup Dark brown sugar
- ☐ 2 tbsp Toasted pure sesame oil (Kadoya Pure Toasted Sesame Oil)
- ☐ 4 cloves Fresh garlic cloves, grated
- ☐ 1 tbsp Fresh ginger, grated
- ☐ 12 units Small yellow corn street taco tortillas (El Milagro or Guerrero)
- ☐ 1 cup Fermented Napa cabbage kimchi, chopped with green onions
- ☐ 2 cups Shredded green cabbage
- ☐ 2 tbsp Fresh lime juice, divided
- ☐ 0.5 cup Mayonnaise blended with Sriracha chili sauce
- ☐ 1 tbsp Toasted white sesame seeds

US SUPERMARKET BRAND GUIDE

Flanken Short Ribs: USDA Choice Beef Flanken Cut Short Ribs

Thin cut with three bone cross-sections that sears in minutes. • 📍 Meat department at Costco, H-Mart, or local butcher.

Toasted Sesame Oil: Kadoya Pure Toasted Sesame Oil
Deeply roasted nutty punch that anchors Asian marinades. • 📍 Asian aisle.

COOKING SEQUENCE & CHECKPOINTS

- 1

Marinate Ribs

⌚ 2h (120m)

Whisk grated Asian pear, soy sauce, brown sugar, grated garlic, grated ginger, and toasted sesame oil. Coat ribs thoroughly and refrigerate for 2 hours.
✓ Checkpoint: Glossy, marinated fragrant meat.
- 2

Toss Slaw and Sauce

⌚ 10 min

Chop kimchi and toss with 2 cups shredded green cabbage, sliced scallions, and 1 tbsp fresh lime juice. Stir sriracha-mayo with the remaining 1 tbsp fresh lime juice.
✓ Checkpoint: Zesty crunchy slaw and spicy lime crema ready.
- 3

Sear Hot & Fast

⌚ 8 min

Heat cast-iron skillet or flat-top grill until smoking. Sear ribs for 3 to 4 minutes per side until charred on edges and cooked to at least 145°F (63°C).
✓ Checkpoint: Sticky mahogany char and mouthwatering aroma.
- 4

Slice & Assemble

⌚ 5 min

Cut rib meat off the tiny bones into bite-sized strips. Warm corn tortillas, pile high with beef, and top with kimchi cabbage slaw, sriracha-lime mayo drizzle, and 1 tbsp toasted sesame seeds.
✓ Checkpoint: Loaded, vibrant tacos ready to devour.

🛡️ **FOOD SAFETY & INTERNAL TEMPERATURE: 145°F (63°C) USDA SAFE MINIMUM FOR WHOLE-CUT BEEF AND PORK (WITH A 3-MINUTE REST)**
USDA Food Safety Standard: Whole-cut beef strips and cutlets reach pathogen safety at ≥145°F (63°C) with a 3-minute rest. Always discard raw meat marinades rather than reusing them uncooked.

👁️ **MASTER DONENESS CHECKPOINT:**
Charred, sticky caramelized rib edges with exceptionally tender, savory-sweet beef slices.

🔬 **WHY IT WORKS:**
The Enzymatic Tenderizer: Grated Asian pear contains natural protease enzymes that soften meat fibers within 2 hours without turning the texture mushy.

⚠️ **TROUBLESHOOTING:**
The marinade charred black before the meat cooked: Wipe or drain marinade off ribs thoroughly before searing on hot cast iron.