

## Gochugaru Lime Charred Ribs



### SIZE

Serves 2-4

### PREPARATION

3 hours

### DIFFICULTY



Level



Level





**Our new Gochugaru Lime Not Just Salad Dressing collab with Walden Local is here!**

**A New England-based company, Walden works hard to support local farmers, and get delicious humanely and sustainably raised meat on their member's plates.**

**As longtime fans we were thrilled when Walden approached us about making something together. Jackie and Catherine have been meat share members for years, and Phoebe lives right around the corner from their butcher shop - where you can also pick up the new dressing!**

**While Not Just Salad Dressing — no matter the flavor — makes a great marinade, the Gochugaru Lime works especially well with grass-fed meat and poultry. The miso and lime tenderize the protein, and the fruity heat of the gochugaru Korean chili adds savory smoky notes that are intensified by grilling or broiling.**

**To broil instead of grill: remove the foil, brush with half of the remaining marinade, place back on the sheet tray, and broil 6-inches from the broiler element for about 5 minutes until charred and caramelized. Transfer to a cutting board, let rest for 5 minutes, slice, and garnish with herbs and sesame seeds.**

## **Ingredients**

**1** 8 ounce jar Gochugaru Lime Dressing, divided

**1** (3 lb) rack baby back pork ribs

## **Process**

$\frac{1}{2}$  cup cilantro leaves or sliced scallion, to serve

sesame seeds, to serve

**1**

**Brush the ribs with  $\frac{1}{2}$  cup Gochugaru Lime Marinade, wrap with foil, and place in the fridge for at least 8 hours and up to 24 hours.**

**2**

**Preheat the oven to 300 and place the foil wrapped ribs on a sheet tray with a wire rack insert. Bake for 2 $\frac{1}{2}$  hours until very tender and a fork meets little resistance. Remove the foil and brush with  $\frac{1}{2}$  of the remaining marinade.**

**3**

**For a gas grill, heat the grill on high, covered for 15 minutes. Once the grill is ready, reduce heat down to medium high and place the meat over the flames (meat-side down) for 5-7 minutes, until charred and caramelized. Transfer to a cutting board, let rest for 5 minutes, slice, and garnish with herbs and sesame seeds.**