

ESTHER CHOI'S KOREAN BBQ & KARAOKE NIGHT

*Korean BBQ Marinade and Mixed Wild Mushrooms,
Apple Ssamjang, Cucumber Kimchi, Kimchi Animal Sauce, Egg Souffle,
Lettuce Bouquet and Corn Cheese*

Korean BBQ Marinade and Mixed Wild Mushrooms

What You Need

For the Marinade

1 cup of soy sauce
1 cup Asian pear
1 cup onion
5 cloves garlic
½ cup of toasted sesame oil
½ cup of sugar
¼ cup of sake
¼ cup of fish sauce
½ cup gochujang

For the Short Ribs

2 lb short rib

For the Spicy Pork

2 lb pork shoulder, sliced thin

For the Mixed Wild Mushrooms

1-2 lb of any mix of the following:
oyster mushrooms
shiitake mushrooms
maitake mushrooms
hon-shimeji mushrooms
cremini mushrooms

What You Do

1. Clean, cut, and prep mushrooms for grilling.
2. Throw all ingredients for the marinade except for gochujang into a food processor and blend.
3. Separate sauce into three bowls, adding short ribs to the first, and gochujang and pork shoulder to the second. Mix both well. Add third bowl to a saucepan. Reduce sauce at a simmer, about 10 minutes.
4. Meanwhile, separate the mushrooms and toss with some oil and roast in a 400 °F degree oven for 12-15 minutes. When they are nice and roasted, toss in the reduced sauce.
5. Cook marinated short ribs on a grill pan and the pork separately in a nonstick pan.



Apple Ssamjang

What You Need

½ cup gochujang
¼ cup doenjang
¼ cup toasted sesame oil
1 clove garlic, grated
1 cup fuji apple, diced small
2 scallions, chopped

What You Do

Mix all ingredients.

Cucumber Kimchi

What You Need

5 mini seedless cucumbers
2 small shallots
1 tbsp kosher salt
¼ cup gochugaru (Korean red chile pepper flakes)
¼ cup sesame oil
¼ cup rice vinegar
1 tbsp fish sauce
5 cloves garlic
sesame seeds

What You Do

1. For the cucumber kimchi, toss the sliced cucumbers and shallots with the salt in a medium bowl and let stand for 20 minutes, tossing every 10 minutes.
2. Rinse and drain the cucumbers and shallots and wipe out the bowl with a paper towel. Put the mixture in cheesecloth and squeeze to remove all the moisture. (The cucumbers will be slightly bruised.)
3. Add the gochugaru, sesame oil, vinegar, fish sauce and garlic, and toss until the cucumbers are completely coated. Sprinkle with sesame seeds before serving.

Kimchi Animal Sauce

What You Need

¼ cup mayo
3 tbsp ketchup
2 tbsp caramelized onion (1 whole white onion, small dice)
2 tbsp chopped kimchi
1 tbsp Dijon mustard
1 tsp black pepper
1 tsp sugar
1 tsp sesame oil
1 tbsp grapeseed or canola oil
kosher salt

Tip: Wear gloves while handling the kimchi, or your hands might smell like kimchi for days!

What You Do

Cut 1 onion into a small dice and cook over medium-low heat in a nonstick pan with a touch of oil until brown and caramelized, stirring occasionally, about 30 minutes. Add a sprinkle of salt half way through. Remove from heat and let cool. Mix all ingredients together until blended. Taste and adjust seasoning.

Lettuce Bouquet

What You Need

(these can be variety; whatever looks beautiful and is local)
1 head butter lettuce
1 head red leaf lettuce
1 head little gem lettuce
1 head radicchio

What You Do

Clean lettuces and arrange on a platter. You will use these to make delicious wraps with the other KBBQ components.

Corn Cheese

What You Need

2 ears fresh corn
½ cup mozzarella cheese
2 tbsp mayo
½ to 1 tsp salt

What You Do

1. Take corn off ears and mix with mayo and salt.
2. Add to the perimeter of barbeque pan and top with mozzarella cheese.

Egg Soufflé

What You Need

2 eggs
½ cup water
½ to 1 tsp salt

What You Do

Whisk together until frothy. Add to the corners of barbeque pan and grill.



Cocktail Pairing

Soju

Soju is a clear, low-alcohol, distilled spirit that is the most popular liquor in Korea. Get it at your local liquor store!