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Galbi *(Barbecued Beef Ribs)*
Makes 10 to 12 servings

This is the classic dish you get when you order barbecue at a Korean restaurant. There are two cuts of beef ribs available at the Korean market. One is cut with a big hunk of bone with the meat attached (you have to slice the meat thinner). The other is sliced thinly with three rib bones attached. I usually use the latter but feel free to use other cuts of beef, ribs or even skirt steak (carne asada). I always got in trouble from my grandma for licking my fingers (it's considered bad manners in Korea), but try this dish and you'll be tempted to lick your fingers, too. Serve with curly leafed lettuce to wrap the meat in, steamed rice, kimchi, and your choice of side dishes.

1 medium onion, minced
1 bulb garlic, minced
1/3 cup soy sauce
1/2 cup sugar
1 cup pineapple juice
2 tablespoons Asian sesame oil
1 teaspoon freshly ground black pepper
5 pounds beef short ribs

Mix the onion, garlic, soy sauce, sugar, pineapple juice, sesame oil, and black pepper in a medium bowl.

Layer the meat in a shallow pan, spooning the marinade over each later, or combine the meat with the marinade in a couple of large plastic zipper bags. Refrigerate for at least 3 hours but preferably overnight.

Cook the meat over medium-hot coals (or over a gas grill preheated to medium) until well done and crispy on the edges, about 3 to 5 minutes on each side. If you don't want to bother with a grill, bake them in a preheated 425° F oven until browned, 10 to 12 minutes, flipping them once during cooking.