

Traci's Korean Style Grilled Ribeye

Main Ingredients

- ¼ cup soy sauce
- 3 tablespoons gochujang (Korean red chili paste)
- 2 tablespoons peeled and grated ginger
- 2 tablespoons dark brown sugar
- ½ pear, peeled, cored, and grated on the large holes of a box grater
- 2 cloves garlic, finely grated
- 2 tablespoons toasted sesame oil
- Ribeye steaks-this recipes works best for 2 lbs or so

Directions

1. Whisk together all ingredients EXCEPT THE STEAKS and pour the marinade over the steaks. Marinate overnight.
2. Remove the steaks from the marinade and pour the marinade into a small saucepan.
3. Bring to a rolling boil and reduce until thick, usually 30 minutes or so, stirring frequently.
4. While the sauce is reducing, grill the steaks to desired doneness.
5. Glaze with the reduced sauce, serve with kimchi (or sunomono) and rice.