



THE R+R SHOW

EPISODE 4: STICKY RIBS

Dish Ingredients

Iberico spareribs	1 rack
Umami glaze	1 cup
Funky daikon radish	¼ cup
Radish sprouts	for garnish
Sesame seeds	for garnish

Spice Mix

Black pepper	2oz
Ginger powder	6oz
Cardamom powder	2oz
Korean chili powder	2oz
Togarashi powder	2oz
Turmeric	2oz
Garlic powder	2oz

1. Mix all spices together thoroughly.

Umami Glaze

Gochujang Paste	1 cup
Sugar	½ cup
Sesame oil	½ cup
Rice vinegar	½ cup
Soy sauce	½ cup
Honey	1 cup

1. Heat all ingredients up in a pot to incorporate fully and cool off to the side.

Funky Daikon Radish

Daikon (peeled, large ½ inch dice, rinsed with cold water)	2 ea.
Pineapples (peeled, cored, rough chop)	2 ea.
Garlic cloves	¾ cup
Ginger (peeled, rough chop)	1 cup
Fish sauce	1 cup
Gochujang	½ cup
Korean red chili powder	½ cup

1. Place daikon in large colander and drain water.
2. Blend ginger, garlic, and chili powder with fish sauce in blender until smooth.
3. Add pineapple and angry sauce to blender and blend until smooth.

4. Pour blended ingredients over daikon and mix well.
5. Transfer to containers with liquid– make sure to keep the daikon in the liquid so it marinates. Cover and chill in deli cooler.

To Finish the Dish

1. Rub the ribs with the spice mix and wrap with foil.
2. Bake in the oven for one hour or until tender at 300 degrees.
3. Let your ribs rest for 30 min, then cut into single bone pieces.
4. In a large sauté pan, place ribs and 4oz of Umami Glaze and coat thoroughly.
5. Reduce sauce on the ribs so they are glazed and hot throughout.
6. Stack your ribs on the plate and garnish with funky daikon and radish sprouts.

Enjoy!