

korean bbq marinade

Makes about ½ cup

RECIPE ADAPTED FROM: [The Kitchn](#)

PREP TIME: 10 minutes

½ Asian pear
¼ cup low-sodium soy sauce
2 Tbsp toasted sesame oil
2-3 cloves garlic
1½ tsp grated ginger
½ Tbsp honey
pinch of ground black or white pepper
1-2 green onions, chopped

NOTES

- If making marinade without a blender, grate pear and mince garlic before mixing with other ingredients.
- If marinating tofu, first drain and press excess water. Then cut into thick slices before marinating. Do not marinate for more than 1-2 hours.

CUT Asian pear into quarters and remove seeds.

PUREE in blender or food processor.

ADD soy sauce, sesame oil, garlic, ginger, honey and pepper.

LIGHTLY pulse or blend until combined.

POUR marinade into a bowl or plastic bag. Stir in chopped green onions.

ADD 2 chicken breasts, 6 beef short ribs or 1 (14oz) block of extra firm tofu and marinate in refrigerator for at least 2 hours or up to 1 day.