



Dwaejigalbigui

Grilled Spareribs | 돼지갈비구이



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A beloved Korean BBQ classic featuring tender pork ribs (*dwaengi-galbi*), butterfly-sliced and finely scored, marinated in a sweet and savory soy-garlic glaze enriched with grated pear and onion (or a fiery spicy gochujang sauce), and grilled over glowing charcoal (*sutbul*). The intense radiant heat caramelizes the marinade and infuses a deep woodsmoke aroma, creating extraordinarily tender, juicy meat with crisp, charred edges.

 **Prep: 30 mins (plus 2–4 hrs marinating) | Cook: 15 mins |**  **Moderate**
|  **Charcoal K-BBQ Staple |**  **Tender & Juicy**

Ingredients (2-3 servings)

- **Main Ingredients:** 600g pork spareribs or pork shoulder/rib meat (*dwaengi-galbi*, butterflied and scored)
- **Sweet-Savory Soy Marinade (*Ganjang Style*):** 4 tbsp soy sauce, 2 tbsp sugar, 1.5 tbsp rice syrup (*mulyeot*) or honey, 4 tbsp grated Korean pear juice (or apple juice), 2 tbsp grated onion, 1.5 tbsp minced garlic, 1/2 tbsp minced ginger, 1.5 tbsp toasted sesame oil, 2 tbsp cooking wine (*mirin* or *cheongju*), 1/4 tsp black pepper
- **Spicy Marinade Alternative (*Maeun-galbi Style*):** Add 2 tbsp gochujang and 1.5 tbsp gochugaru to the marinade above
- **Serving Accompaniments:** Fresh red leaf lettuce, perilla leaves (*kkaet-nip*), sliced raw garlic, *ssamjang*, seasoned shredded scallions (*pa-jeori*)

Allergy Information

- **Contains:** Pork, Soy (Soy sauce), Wheat (Soy sauce), Sesame (*Spicy option also contains Gochujang*)

Equipment

- Charcoal Grill with Wire Mesh Grid (or Cast-Iron Grill Pan), Kitchen Tongs, Kitchen Shears, Meat Mallet or Sharp Knife, Mixing Bowl

Cooking Instructions

1. **Trimming & Scoring:** Butterfly the meat along the rib bone into thin, even sheets (about 0.8–1 cm thick). Make shallow diagonal crisscross cuts along both sides of the meat to tenderize the fibers and allow deep marinade penetration.
2. **Preparing the Marinade:** In a large bowl, whisk together soy sauce, sugar, rice syrup, grated pear juice, grated onion, minced garlic, ginger, cooking wine, sesame oil, and black pepper until the sugar dissolves completely.

3. **Marinating the Ribs:** Submerge the scored pork ribs in the marinade, massaging gently to coat every crevice. Cover and refrigerate for at least 2–4 hours (or overnight for maximum tenderness and flavor).
4. **Charcoal Grilling (Flip Frequently):** Heat charcoal until glowing white-hot and place a wire grid on top. Lay the marinated ribs flat on the grill over medium heat. Because the marinade contains sugar and fruit juice, **flip every 30–45 seconds** to prevent scorching while developing a glossy, smoky glaze.
5. **Cutting & Serving:** Once the pork is fully cooked through with caramelized, charred edges (about 10–12 minutes), snip into bite-sized pieces using kitchen shears. Continue to grill the bone pieces slightly longer until fully cooked near the bone. Serve piping hot with leafy wraps and *ssamjang*.

Cooking & Pairing Tips

- **The Constant-Flipping Rule:** Marinated pork ribs contain natural fruit sugars and soy sauce that burn quickly over open flames. Tossing and turning the meat frequently ensures even cooking, juicy meat, and rich caramelization without acrid bitter char.
- **Natural Meat Tenderizers:** Grated Korean pear contains natural proteolytic enzymes that soften dense pork fibers without turning the meat mushy.
- **Iconic Food & Beverage Pairing:** A quintessential Korean BBQ centerpiece. Wrap a piece of caramelized pork in lettuce with *ssamjang* and raw garlic. Pair with cold buckwheat noodles (*Naengmyeon*)—draping hot grilled galbi over icy cold noodles is an iconic culinary tradition—alongside chilled soju or crisp beer.

Storage Instructions

- Marinated raw ribs can be stored tightly covered in the refrigerator for up to 2 days or frozen for up to 1 month. Leftover cooked ribs can be refrigerated in an airtight container for up to 1–2 days and gently reheated in a covered skillet over medium-low heat with a splash of water.

Nutrition Facts (Estimated)

- Total Content : Approx. 600g (2-3 servings total)
- Calories : 1,080 kcal total (approx. 180 kcal per 100g / 360 kcal per 1 serving)
 - Sodium : 980mg (49%)
 - Total Carbohydrate : 26g (8%)
 - Sugar : 18g (18%)
 - Total Fat : 68g (126%)
 - Trans Fat : 0g
 - Saturated Fat : 24g (160%)
 - Cholesterol : 210mg (70%)
 - Protein : 88g (160%)

– Calcium : 50mg (5%)

Editor's Review

1. A Sensual Fusion of Sweet-Savory Soy Glaze and Smoky Charcoal Char

The moment the sweet-and-savory, soy-marinated pork ribs—seared to golden, smoky perfection over blazing charcoal—hit the palate, a rich, caramelized aroma and a flood of succulent meat juices create an exquisite sensory thrill. The harmonious balance of deep umami glaze and tender, juicy meat delivers an endlessly satisfying and dynamic gastronomic experience.

2. Culinary Mastery Forged by Deep Scoring Science and Charcoal Caramelization

Dwaejigalbi-gui stands as a masterclass in Korean charcoal grilling, utilizing meticulous scoring and thinning of the rib meat to ensure deep marinade penetration before applying controlled charcoal radiant heat to achieve a clean caramelization. Managing thermal intensity to caramelize surface sugars without scorching the delicate inner proteins represents fundamental culinary science that achieves peak textural harmony.

3. Heartwarming Solace Shared Around the Warm Smoke of Family Tables

Gathered around a sizzling grill sharing the warm smoke and cheerful atmosphere of family dinners, a plate of sweet charcoal-grilled pork ribs acts as a comforting remedy for daily weariness, filling the spirit with unpretentious warmth. Savoring this beloved traditional delicacy offers a nostalgic ritual of restoration, granting an authentic sanctuary of peace and emotional recovery.

