

Grilled Korean Shortribs with Black Mission Fig Chutney

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2006 Pahlmeyer Merlot

2 very ripe Asian pears, rough chopped
4 scallions, rough chopped
1 oz. fresh ginger, chopped
½ onion, chopped
3 garlic cloves
½ cup soy sauce
¼ cup mirin wine
2 cups vegetable oil
¼ cup sesame oil
2 tsp. chili flakes
5 lbs ¼ inch cut korean shortribs
3 pints black mission figs, stemmed and quartered
2 jalapenos, seeds removed and chopped finely
½ onion minced finely
2 oz. fresh ginger, peeled and chopped finely
3 scallions, sliced thinly
½ cup sugar
¼ cup rice wine vinegar
cilantro, cleaned with stems removed
toasted sesame seeds

To marinate the shortribs, combine the first ten ingredients in a blender and puree until smooth. Place the meat and marinade in a nonreactive container overnight. The next day, wipe off the excess marinade and lightly season the shortribs with S & P. Prepare your grill.

Start the chutney a little before placing the ribs on the grill. In a medium size sauce pot, cook the sugar dry until it reaches an amber color. Slowly add the vinegar being careful of the spitting sugar. Add the onions and cook for 2 minutes. Add the figs, jalapenos, ginger, and scallion. Cook over low heat for 5 minutes. Allow to cool to room temperature.

Grill the shortribs over a very hot grill for one minute on each side. Remove the ribs to a platter and sprinkle the sesame seeds and cilantro on top. Serve with the fig chutney.