

B. Baked Spareribs--*Bulkalbee*



- **Ingredients:** 4 servings
4 beef sparerib pieces
- **Marinade Sauce:** 2 cups barbeque sauce (refer to pulgoki barbeque sauce)
- **Procedures**
 1. Cut spareribs into serving pieces.
 2. Remove film covering the meat carefully.
 3. Remove excess fat and membrane from the bone side.
 4. With meaty side down, insert knife just under bone and slice, leaving the end uncut. Open out flat.

5. Then slice the meat into half thickness, leaving the end uncut and open out flat.
6. Make a slit along the center of each bone. This eases the membrane when grilled and makes the meat apart easily.
7. In a large bowl place spareribs and pour over marinade. Rub and turn with fingers; let stand 15 minutes. Bake both sides on preheated grill.

□ **Variation--Oven-barbequed Spareribs**

Cook the marinated spareribs in the oven.

Preheat oven to 425F(220C). Place spareribs on a wire rack. Cook until done turning and brushing with the marinade sauce occasionally. Serve on red leaf lettuce (bronze lettuce) and lemon wedges.