



MAIN INGREDIENT
Beef Short Ribs

FLAVORED WITH
Soy Sauce, Ginger, and Sesame Seeds

SERVED WITH
Kimchi and Steamed Rice

KOREAN SHORT RIB KEBABS

SERVES 6

- 3 tablespoons soy sauce
- 1 tablespoon unseasoned rice vinegar
- 1 tablespoon packed light-brown sugar
- 1 teaspoon Worcestershire sauce
- 1 tablespoon unsweetened apple juice
- 1 teaspoon finely grated fresh ginger
- 1 teaspoon sesame seeds
- 1 teaspoon minced garlic
- 2 tablespoons thinly sliced scallions
- 1½ pounds boneless Korean-style flanken short ribs (¼ inch thick; sold at Asian markets)
- Kimchi, for serving
- Steamed rice, for serving
- Bibb lettuce, for serving

1. Combine soy sauce, vinegar, sugar, Worcestershire sauce, juice, ginger, sesame seeds, garlic, and scallions in a shallow dish. Add ribs. Cover, and refrigerate at least 4 hours (preferably overnight).

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MAIN INGREDIENTS
Ground Chicken and Pork

FLAVORED WITH
Indian Spices and Mint

SERVED WITH
Naan and Mango Chutney



THE WORLD AT YOUR FINGERTIPS Ingredients borrowed from Korean and Indian cuisines give far-flung flavors to short ribs, left, and ground chicken and pork kebabs, right. Hot kimchi (store-bought is fine) is great with the sweet, gingery ribs, while naan and a summer-fruit chutney cool the spicy kebabs.

2. Preheat grill to medium-high. Thread meat onto skewers, and grill until cooked through, 2 to 3 minutes per side. Serve with kimchi, rice, and lettuce.

CHICKEN AND PORK
SEEKH KEBABS

SERVES 8

- 1 tablespoon coriander seeds
- 2 whole cloves
- 1 whole cardamom pod
- 1 pound ground chicken
- ½ pound ground pork
- ¼ cup finely chopped onion
- 3 tablespoons fresh lemon juice
- 3 tablespoons chopped fresh mint
- 2 tablespoons chopped fresh cilantro
- 1 tablespoon coarse salt
- 2 teaspoons minced garlic
- 1 teaspoon finely grated fresh ginger

- ½ teaspoon ground cumin
- ½ teaspoon garam masala (see the Guide)
- ½ teaspoon minced seeded Thai chile (see the Guide) or jalapeño chile
- 8 pieces naan or pita, for serving
- Mango Chutney (see the Recipes section), for serving

1. Toast coriander seeds, cloves, and cardamom pod in a skillet over medium-low heat until fragrant, 3 to 5 minutes. Let cool, then grind.

2. Preheat grill to medium-high. Using your hands, combine all ingredients (except bread and chutney). For each kebab, shape ½ cup mixture into a 5-inch log; slide a skewer through center. Grill until cooked through, about 4 minutes per side. Serve with bread and chutney.