

IMPOSSIBLE™ KOREAN SHORT RIBS

EPCOT® INTERNATIONAL FLOWER & GARDEN FESTIVAL

Serves 6



IMPOSSIBLE SHORT RIBS

- 1 pound Impossible™ Burger
- 1/4 teaspoon Chinese five-spice powder
- 1 tablespoon gochujang paste
- 1 clove garlic, minced
- 2 tablespoons chickpea flour
- 1 teaspoon salt

KOREAN BBQ SAUCE

- 1 cup soy sauce
- 2 tablespoons sesame oil
- 2 tablespoons mirin
- 2 tablespoons rice wine vinegar
- 2 tablespoons ginger paste
- 1 1/2 teaspoons minced garlic
- 1 1/2 teaspoons sambal olek
- 1/3 cup brown sugar
- 2 cups plus 2 tablespoons water, divided
- 2 tablespoons cornstarch

DANMUJI SLAW

- 1 cup water
- 1 cup rice wine vinegar
- 2 cloves garlic, halved
- 1 bay leaf
- 1/4 teaspoon black peppercorns
- 1/2 teaspoon ground turmeric
- 1 1/2 teaspoons coarse salt
- 1 1/2 teaspoons sugar
- 1/2 pound daikon radish, julienne
- 3 medium carrots, peeled and julienne

KIMCHEE MAYONNAISE

- 1 tablespoon kimchee base
- 1/2 cup plant-based mayonnaise

CILANTRO-LIME RICE

- 2 cups jasmine rice
- 2 1/2 cups water
- 1 tablespoon lime juice
- Zest of 1 lime
- 1 tablespoon finely chopped cilantro
- Coarse salt, to taste

GARNISH

- 3 baby bok choy
- 2 tablespoons olive oil
- 1 tablespoon black sesame seeds

SHORT RIBS

1. Preheat oven to 250°F. Line 9x5-inch loaf pan with parchment paper and set aside.
2. Combine Impossible Burger, five spice, gochujang paste, garlic, chickpea flour, and salt in large bowl and stir until fully combined. Spoon into prepared loaf pan and pack tightly, making sure the top is smooth.
3. Cover loaf pan tightly with foil. Fill 9x13-inch pan half way with water. Set loaf pan inside of water bath.
4. Bake for 1 hour, until Impossible Burger reaches an internal temperature of 145°F. Remove loaf pan from water bath and cool at room temperature for 30 minutes. Once loaf pan is cool enough to handle, remove short ribs. Wrap in plastic wrap and refrigerate for 24 hours.
5. Remove from plastic wrap and slice into eighteen 1/2-inch thick rectangles.

BBQ SAUCE

1. Combine soy sauce, sesame oil, mirin, rice wine vinegar, ginger paste, garlic, sambal olek, brown sugar, and 2 cups of water in medium saucepan. Bring to simmer over medium-low heat.
2. Continue simmering for 30 minutes.
3. Combine remaining 2 tablespoons of water with cornstarch in small bowl. Slowly whisk into sauce and simmer until BBQ sauce is thick and sticky.
4. Keep warm until ready to serve.

DANMUJI SLAW

1. Combine water, rice wine vinegar, garlic cloves, bay leave, peppercorns, turmeric, coarse salt, and sugar in medium saucepan. Bring to boil over high heat.
2. Remove from heat and rest for 30 minutes.
3. Place daikon and carrot in medium glass bowl. Pour cooled brine over vegetables. Rest for 30 minutes before serving.

CILANTRO-LIME RICE

1. Place rice and water in medium saucepan. Bring to rolling boil, uncovered, on medium-high heat. Reduce heat to simmer and cover with lid. Cook for 12 minutes, until water is absorbed by rice.
2. Remove from heat and let rice stand for 10 minutes. Fluff with spatula or rice paddle.
3. Add lime juice, zest, and chopped cilantro. Season with salt, to taste.
4. Keep warm until ready to serve.

KIMCHEE MAYO

1. Combine kimchee base and plant-based mayonnaise in small bowl.
2. Refrigerate until ready to serve.

TO SERVE

1. Cut baby bok choy in half.
2. Bring a large stockpot of water to boil. Season generously with salt and add bok choy. Cook for 2 minutes, until tender. Place in ice bath with slotted spoon. Set aside.
3. Heat oil large sauté pan over medium heat for 5 minutes, until hot. Add sliced short ribs and cook for 1-2 minutes per side, until crispy. Add BBQ sauce to fully coat ribs.
4. Place 1 cup of cooked rice in each bowl. Top with 3 slices of short rib and glaze with additional BBQ sauce, if desired. Add large spoonful of slaw to each bowl. Place 1/2 head baby bok choy in each bowl. Drizzle with kimchee mayo and top with black sesame seeds.

Cook's Notes: *Impossible™ is available online or at your local grocery store. Impossible™ cooks and tastes like beef made from cows - but is made sustainably, from plants.*