

Sakaya Kitchen's Kalbi Chunk¹d Tots Recipe



Kalbi Chunk¹d Tots are the perfect snack before your meal.



COURSE
Appetizer

CUISINE
Asian

SERVINGS
4 servings

INGREDIENTS

KALBI SHORT RIB MARINADE

- 1 lb. short ribs thick cut in 1/4-inch pieces
- 1 cup soy sauce
- 2 tbsp sesame oil
- 1 tbsp ginger minced
- 1 tbsp garlic minced
- 1 tsp black pepper ground
- 1 yellow onion sliced
- 1 apple sliced

CHEESE SAUCE

- 1 cup fresh white melting cheese
- 1 cup Korean red pepper paste
- 1 garlic clove
- 1 scallion
- water if necessary to blend

KALBI CHUNK'D TOTS

- 1 lb. potato nuggets
- 1 pinch sea salt
- 2 cups cheese sauce (see above)
- 1 lb. short ribs (see above)
- scallions chopped
- hot sauce to your liking

INSTRUCTIONS

1. Set grill to high heat.
2. Grill short ribs on high heat until well done.
3. Set aside.
4. Deep fry potato nuggets at 375 degrees Fahrenheit until golden brown.
5. Remove potato nuggets from oil to a mixing bowl.
6. Toss with a pinch of sea salt and cheese sauce until coated.
7. Slice short rib meat into bite-size pieces.
8. Place tater tot mixture in a serving bowl, top with short rib meat, and garnish with chopped scallions and hot sauce.

NOTES

Thanks to Chef Richard Hales for allowing me to reprint this recipe.



KEYWORD

Comfort Food