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## Grilled Beef Short Rib Marinated with Soy Sauce

## Ingredients

Beef Short ribs - 1kg  
Soy sauce - 1 cup  
Sugar - 0.7 cup  
Glucose syrup - 0.3 cup  
Water - 3 cup  
Pear- 200g  
Onion - 100g  
Garlic - some  
Ginger juice - 100g  
Apple - 200g  
Ground Black Pepper - 2g  
Sesame Seed - 12g  
Sesame Oil - 45g  
Leek - 100g  
Dry chili - 50g

## Preparation

- 1 1/3 to 1/4 inch thick meat sliced across the bone, so 3 bones are in one piece
- 2 Remove the fat and skin. Then divide each bone
- 3 Slice the meat
- 4 Make a knife track for marinade
- 5 Marinated sauce: 1cup sauce, 0.7cup sugar, glucose syrup 0.3cup, 3cup water
- 6 In a food processor, add and grounded, Pear, onion, garlic, ginger juice, apple
- 7 In a big bowl, mixture all, and add sesame oil, sesame seed, pepper, leek and dry chili
- 8 Marinate beef overnight.

## Cooks Note

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