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by ewfood

Grilled Korean-style Cut Beef Short Ribs

Ingredients

1 ½ kg Korean-style cut beef short ribs

For the marinade:

2tbsp garlic, minced

2tbsp sesame oil

1tbsp ginger, minced

1tbsp onion, granulated

¾ cup lite soy sauce

½ cup brown sugar

½ hoisin sauce

½ cup rice wine vinegar

½ cup water

Preparation

- 1 Mix all the marinade ingredients in a small bowl. Then place the short ribs into a resealable plastic bag. Then pour the marinade over ribs. Rotate the bag so the ribs will coat completely. Turn over every hour and then refrigerate overnight.
- 2 Preheat the grill to medium high. Remove the ribs and discard the marinade. Grill beef short ribs for 10 minutes turning over until lightly charred.
- 3 You can garnish it with green onions.

Cooks Note
