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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