

Korean BBQ Short Ribs Recipe

Ingredients:

- 2 lbs Korean-style short ribs (flanken cut)
- 1/2 cup soy sauce
- 2 tablespoons sesame seed oil
- 2 tablespoons brown sugar
- 2 garlic cloves, minced
- 1 teaspoon ground black pepper
- 1/2 teaspoon salt
- 1 tablespoon rice vinegar (optional)
- 1 teaspoon grated ginger (optional)
- Optional: chopped green onion for garnish
- Optional: toasted sesame seeds for garnish
- Optional: dipping sauce on the side (e.g., Korean ssamjang or soy-vinegar blend)

Instructions:

1. Rinse the short ribs in cold water to remove bone fragments and pat dry.
2. In a mixing bowl, combine soy sauce, sesame oil, brown sugar, garlic, black pepper, salt, and optional rice vinegar and ginger.
3. Place the short ribs in a resealable plastic bag or shallow dish and pour marinade over the ribs. Ensure all ribs are coated.
4. Cover and marinate in the refrigerator for at least 4 hours or overnight for best flavor.
5. Preheat grill to medium-high heat. Remove ribs from marinade and let excess drip off.
6. Grill short ribs for 3-4 minutes per side until nicely charred and cooked through.
7. Remove from grill and let rest for a few minutes.

8. Garnish with chopped green onions and toasted sesame seeds if desired.

9. Serve hot with a side of dipping sauce.

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