



Kalbi Marinated Beef Short Ribs

Oscar · 29/09/2024



Prep Time

8 hrs

Difficult

Medium

Servings

8 hrs 40 mins

Description

This is a variation of a traditional Korean recipe for marinated beef short ribs. My friends all request it repeatedly. Very tasty.

Ingredients

- - ¾ cup white sugar - ¾ cup soy sauce - ¼ cup sesame oil - 4 cloves garlic
- minced - 3 green onions
- chopped - 2 tablespoons sesame seeds - 5 pounds beef short ribs

Instructions

1. Stir the sugar into the soy sauce in a bowl until the sugar dissolves completely. Whisk the sesame oil
2. garlic
3. green onions
4. and sesame seeds into the soy sauce. Place the short ribs in a large
5. sealable bag and pour the marinade over the meat. Marinate in refrigerator for 8 hours or overnight. Preheat an outdoor grill for medium heat
6. and lightly oil the grate. Remove the ribs from the bag; discard the marinade. Cook the short ribs on the preheated grill until they are very firm
7. hot
8. and grey in the center
9. about 15 minutes per side. An instant-read thermometer inserted into the center should read 160 degrees F (70 degrees C). Editor's Note The nutrition data for this recipe includes the full amount of the marinade ingredients. The actual amount of the marinade consumed will vary.