



Korean Barbecue Short Ribs Teriyaki

Savannah · 30/09/2024



Prep Time

4 hrs

Difficult

Medium

Servings

4 hrs 15 mins

Description

We are doing Koreanstyle barbecue beef short ribs except that were going to use a classic Japanese teriyaki marinade which aside from being super easy works incredibly well on this cut of beef I served mine with rice and coleslaw and topped the ribs with green onion and cilantro or cilantro flowers

Ingredients

- - ½ cup soy sauce - ½ cup sake - ? cup mirin (Japanese sweet wine) - ¼ cup packed brown sugar - 2 teaspoons finely grated ginger - 2 tablespoons finely minced green onions - 1 teaspoon ground turmeric - 2 pounds beef short ribs
- cut flanken-style

Instructions

1. Combine soy sauce
2. sake
3. mirin
4. brown sugar
5. ginger
6. green onions
7. and turmeric in a large mixing bowl and whisk until combined. Add the short ribs and toss until thoroughly and evenly coated. Cover with plastic wrap and marinate in the refrigerator for 4 to 12 hours
8. tossing occasionally. Preheat a charcoal grill for high heat. Remove meat from the refrigerator. Grill over very hot charcoal until slightly caramelized and just cooked through
9. 2 to 3 minutes per side. Any excess marinade can be used to baste the meat while it's grilling. Flip meat after basting to allow to caramelize
10. about 1 minute more per side. Serve immediately
11. spooning or brushing on any accumulated juices from the plate. Unknown Chef's Notes: Although not common in teriyaki marinades
12. feel free to add garlic or any other spices or seasonings. Finely minced chile peppers would add a nice kick of heat. Please wait for any fire to die down and until the coals are glowing before adding the meat to the grill. Editor's Note: Nutrition data for this recipe includes the full amount of marinade ingredients. The actual amount of marinade consumed will vary.