

Grilled Flanken Short Ribs

Savannah · 30/09/2024



Prep Time

1 hr

Difficult

Medium

Servings

1 hr 16 mins

Description

These are utterly delicious A little sweet a little spicy and very tasty

Ingredients

- - 2 pounds beef short ribs
- cut flanken-style - 2 tablespoons white sugar - 2 tablespoons steak seasoning - 1/2 cup soy sauce - 2 tablespoons white vinegar - 2 tablespoons maple syrup - 1 teaspoon cayenne pepper
- or to taste - 1 teaspoon sesame oil - 1/2 teaspoon ground ginger - 1/2 teaspoon red pepper flakes

Instructions

1. Season short ribs with sugar and steak seasoning; rub over both sides. Whisk soy sauce
2. vinegar
3. maple syrup
4. 2 teaspoons cayenne pepper
5. sesame oil
6. ginger
7. and red pepper flakes together in a small bowl to make marinade. Pour marinade into a large resealable plastic bag. Add short ribs. Seal and let marinate in the refrigerator
8. 1 to 4 hours. Preheat an outdoor grill for medium-high heat and lightly oil the grate. Remove short ribs from marinade; discard marinade. Grill short ribs until well-browned
9. about 3 minutes per side. Editor's Note: Nutrition data for this recipe includes the full amount of marinade ingredients. The actual amount of marinade consumed will vary. The cayenne pepper amount has been reduced based on review feedback.