



Easy and Simple Korean BBQ Ribs

Savannah · 30/09/2024



Prep Time

2 hrs

Difficult

Medium

Servings

2 hrs 30 mins

Description

This is a family recipe that's not only simple but tastes great. Only needs some steamed rice to complete the meal.

Ingredients

- - 1 cup soy sauce - 1 cup white sugar - 1 teaspoon ground black pepper - 5 cloves garlic
- chopped - 3 green onions
- chopped - 2 tablespoons Asian (toasted) sesame oil - 1 teaspoon sesame seeds - 2 pounds Korean-style short ribs (beef chuck flanken)
- cut 1/3 to 1/2 inch thick across bones)

Instructions

1. Whisk together the soy sauce and sugar in a bowl until the sugar has dissolved
2. and stir in the black pepper
3. garlic
4. green onions
5. sesame oil
6. and sesame seeds. Place the ribs in a large bowl
7. and pour the marinade over the ribs. Stir to coat the ribs with the marinade
8. and refrigerate for 1 hour. Stir the ribs and marinade again
9. and refrigerate for 1 more hour. Preheat an outdoor grill for medium-high heat
10. and lightly oil the grate. Remove the ribs from the marinade
11. discard the marinade
12. and grill the ribs until brown and no longer pink in the center
13. about 5 minutes per side. Have a spray bottle of water handy in case the ribs flare up.