



Grilled KoreanStyle Beef Short Ribs

Savannah · 30/09/2024



Prep Time

10 hrs

Difficult

Medium

Servings

10 hrs 20 mins

Description

Go talk to your friendly neighborhood butcher tell them you want some flankenstyle beef short ribs and give this great grill technique a try

Ingredients

- - 1 large Asian pear
- peeled
- cored and sliced - ? cup sherry wine - ? cup soy sauce - ¼ cup rice vinegar - ? cup brown sugar - 3 cloves garlic
- peeled - 5 slices fresh ginger
- peeled and thinly sliced - 1 tablespoon hoisin sauce - 1 tablespoon hot chile paste (such as sambal oelek) - 1 teaspoon sesame oil - 4 pounds beef short ribs
- trimmed - 1 chopped green onion for garnish

Instructions

1. Mix pear slices
2. sherry wine
3. soy sauce
4. rice vinegar
5. brown sugar
6. garlic
7. ginger
8. hoisin sauce
9. hot chili paste
10. and sesame oil in a blender until smooth
11. about 4 minutes. Arrange short ribs in a 9x13-inch baking dish and coat completely with marinade. Cover baking dish with plastic wrap and transfer to the refrigerator to marinate for 8 to 12 hours. Remove short ribs to a plate and blot dry with paper towel to remove excess marinade. Preheat an outdoor grill for medium-high heat
12. and lightly oil the grate. Grill short ribs until firm
13. hot
14. and slightly pink in the center
15. about 4 minutes per side. An instant-read thermometer inserted into the center should read 140 degrees F (60 degrees C).