

Kalbi Ribs

Savannah · 30/09/2024

**Prep Time**

8 hrs

Difficult

Medium

Servings

8 hrs 21 mins

Description

This is a very tasty marinade that my aunt brought to the family from Hawaii It has a teriyaki flavor We marinate the meat and then grill it on a gas grill

Ingredients

- - ¾ cup water - ¾ cup white sugar - ¾ cup soy sauce - 1 tablespoon sesame oil - 1 clove garlic
- minced - 2 pinches ground ginger - 2 pounds beef short ribs
- or more to taste

Instructions

1. Whisk water
2. sugar
3. soy sauce
4. sesame oil
5. garlic
6. and ginger together in a large glass or ceramic bowl. Add beef short ribs and toss to evenly coat. Cover the bowl with plastic wrap and marinate in the refrigerator
7. 8 hours to overnight. Preheat an outdoor grill for medium-high heat and lightly oil the grate. Remove short ribs from the marinade and discard marinade. Cook short ribs on the grill until evenly browned
8. 3 to 4 minutes per side. An instant-read thermometer inserted into the center should read 145 degrees F (63 degrees C). Cook's Note: Use country-style pork ribs in place of the beef short ribs
9. if desired. Editor's Note: Nutrition data for this recipe includes the full amount of marinade ingredients. The actual amount of marinade consumed will vary.