

Korean BBQ Inspired Short Ribs

Savannah · 30/09/2024



Prep Time

3 hrs 5 mins

Difficult

Medium

Servings

3 hrs 30 mins

Description

These Galbi-inspired Korean short ribs are incredibly easy to make and very tasty. They can be served with sticky white rice and lettuce wraps and pair well with many other Korean BBQ dishes. Great for parties and backyard BBQs.

Ingredients

- - ¼ cup rice wine vinegar - ¼ cup soy sauce - ¼ cup sriracha hot sauce
- or to taste - 2 tablespoons olive oil - ¼ cup brown sugar - 2 green onions
- chopped (Optional) - 3 cloves garlic
- minced
- or more to taste - 1 tablespoon ground black pepper - 1 tablespoon toasted sesame seeds - 1 tablespoon minced fresh ginger - 1 pinch Chinese five-spice powder - 2 pounds beef short ribs
- cut 1/3-inch-thick across the bones

Instructions

1. Whisk vinegar
2. soy sauce
3. sriracha hot sauce
4. and olive oil together in a large bowl; add brown sugar and stir until dissolved. Mix green onions
5. garlic
6. black pepper
7. sesame seeds
8. ginger
9. and five-spice powder into vinegar mixture until marinade is evenly combined. Place short ribs in a large resealable bag and pour marinade over ribs; coat with the marinade
10. squeeze out excess air
11. and seal the bag. Marinate in the refrigerator for at least 3 hours. Preheat grill for medium heat and lightly oil the grate. Remove ribs from marinade and place on the grill; cook for 6 to 7 minutes. Flip ribs and spoon marinade over second side; cook until meat is no longer pink
12. 6 to 7 minutes more. Turn grill heat to high and cook ribs for 1 minute more per side. Remove ribs from heat and place on a plate; let rest for 5 minutes. Cook's Notes: Ingredient amounts can be adjusted to taste. Add more sriracha for more heat. Sesame oil can be substituted for the olive oil. Be sure to taste your marinade before adding short ribs. Editor's Note: Nutrition data for this recipe includes the full amount of marinade ingredients. The actual amount of marinade consumed will vary.