

Grilled Beef Ribs Recipe

(Korean Recipes)

Ingredients: Serves 4

1kg beef short ribs, cut into 1½-inch lengths

Marinade:

2 tablespoons garlic, peeled and crushed

1 teaspoon grated ginger

¼ cup soy sauce

1 tablespoon honey

4 tablespoons soft brown sugar

½ teaspoon freshly ground black pepper

2 tablespoons rice wine or sake

1½ tablespoons sesame oil

1 large nashi pear (about 3½ cups/600g), grated

2 scallions, minced

Method:

If using frozen ribs, the bones may be dark red in color. If so place the ribs in cold water and soak for 20 minutes. Drain and squeeze the ribs gently to remove excess water. Combine all the Marinade ingredients together, except the scallions. Add the Marinade to the beef ribs and mix well. Then add the scallions and toss lightly. Cover and marinate for at least 4 hours. Heat a grill or broiler and grill the ribs for 3 to 4 minutes on each side, or until browned and cooked through. Serve with lettuce, perilla leaves, raw garlic and chili bean paste on the side.

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