

Grilled Marinated Beef Ribs Recipe

(Korean Recipes)

Ingredients:

1 kg beef ribs, about 10 ribs (thinly sliced across the rib bones)
125 ml pineapple syrup or pear juice

Marinade:

105 ml light soy sauce
3 tablespoons sugar
2 tablespoons ground black pepper
150 g onions, peeled and chopped
3 scallions, trimmed
3 tablespoons crushed garlic
1 tablespoon sesame oil
Coarsely ground pine nuts

Method:

Soak ribs for 10 minutes then wash and drain. Tenderize ribs with a meat hammer. This will allow the marinade to penetrate when added later. Combine marinade ingredients and blend well. Pour pineapple syrup (obtained from canned pineapples) or pear juice (available from Korean supermarkets. You can also grate a pear and squeeze the pulp for juice) into marinade and mix well. Add ribs and leave to steep for 12 hours. Grill ribs until cooked (when they turn color). Garnish with pine nuts and serve.

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