

## Korean BBQ Beef Ribs Recipe

**Ingredients:** Serves 4

2 pieces of single-boned beef ribs (weighing approx. 320 g each)

**Ribs marinated sauce:**

50 g garlic, peeled and chopped very finely or mashed

1 tablespoon of sweet rice cooking wine

½ tablespoon of rose essence wine

½ tablespoon of dark miso paste

30 g chopped hot red chili pepper

¼ cup of soy sauce

½ tablespoon of white sesame seeds, lightly toasted

20 g ginger, peeled and chopped very finely or mashed

1 tablespoon of sugar

2 tablespoons of white sesame oil

**Method:**

Stir-well all the marinated sauce ingredients. Leave aside. Paddled veal rib slices into approximately 0.3 cm thinned slices. Marinate rib slices with the mixed marinated sauce ingredients for at least an hour (preferably overnight) and grill until done, about 30 - 45 minutes depending on the thickness of the rib slices.

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