



KOREAN STYLE BBQ FLANKEN SHORT RIBS

INGREDIENTS

- 2 lb flanken cut beef ribs

For the marinade:

- ¼ cup diced green onion
- 6 cloves garlic, diced
- ¼ cup dark brown sugar
- 2 Tbsp rice vinegar
- ¼ cup soy sauce
- 1 Tbsp sesame oil
- 1 Tbsp black pepper

DIRECTIONS

1. Add marinated ingredients to a bag, mix very well.
2. Add ribs.
3. Marinate 6 hours or overnight.
4. On a hot grill (on high), cook ribs 4 minutes per side until browned.
5. Serve as rib-steaks with a knife and fork, shred for tacos, or cut up into pieces for a salad.



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SHOPPING LIST

Green onion
Garlic
Brown sugar
Rice vinegar
Soy sauce
Sesame oil
Black pepper

SIDE OPTIONS

Salad
White, Brown or Fried Rice
Sweet Potato Fries