

# BBQ Boneless Beef Short Ribs - Korean Style

May 10th, 2020

**This recipe serves: 6**

Prep Time: 07:00

Cook Time: 00:00

These Boneless Beef Short Ribs are easy to prepare. The sweet spicy flavor will make this a favorite dish.

## Ingredients:

3 pounds boneless beef short ribs, cut lengthwise to be about 1/2 inch thick.

1 Bunch Scallion, diced on the bias

White sesame seeds

6 Ounces Pineapple Juice or Orange Juice

1 Tablespoon Corn Starch

## Marinade:

1/4 Cup (2 oz) Soy Sauce

1/4 Cup (2 oz) Oyster Sauce

1/4 Cup (2 oz) Orange Juice or Pineapple Juice

1/4 Cup (2 oz) Ginger Ale (or alternatively Lemon Lime soda)

2 Tablespoons Sesame Oil

2 Teaspoons Rice Vinegar

1 dried Smoked Chile de Arbol Chile Peppers or Thai Chili Peppers, chopped finely (remove seeds to reduce the heat level)

1 Tablespoons Gochujang Korean Chile Sauce

1 Tablespoon Srirachi Garlic sauce

3 Tablespoons (tightly packed) Brown Sugar

4 Cloves (2 Teaspoons) Garlic, finely minced or 1/2 Teaspoon Garlic Powder

Fresh ginger, about 1 inch length, peeled and minced

## Directions:

In a large bowl, mix together all the Sauce Ingredients

Dry the meat with paper towels.

Cut the boneless ribs lengthwise (if necessary) so that they are about 1/2 inch thick.

Add the meat to a large zip top bag. Add the sauce to the bag and marinate in the refrigerator for 2 to 6 hours.

Bring the meat out of the refrigerator and allow it to come up to room temperature

Pre-heat the oven to 500° Fahrenheit.

Move the top oven rack to the second slot from the top.

Set the lower oven rack in the middle of the oven. Place a large cookie sheet in the center of the lower oven rack to catch any drippings.

Place a raised wire rack on a cookie sheet or a Jelly Roll pan.

Remove the meat from the marinade and arrange on the wire rack that sits in the Jelly Roll pan.

Place the Jelly Roll pan on the top oven rack, in the center of the rack. Ensure that the cookie sheet on the lower rack is positioned under the Jelly Roll pan to catch any drippings.

Set a timer for 10 minutes.

Meanwhile, add 1 Tablespoon Corn Starch and 6 oz pineapple juice to the remaining sauce and bring to a low simmer.

Simmer the sauce for a total of 15 or 20 minutes. It should begin to bubble and thicken.

When the 10 minute oven timer runs out, turn over each piece of meat and set the timer for another 3 minutes.

When the 3 minute oven timer runs out, set the Broiler on high and broil the meat for another 2 minutes.

When the 2 minute oven timer runs out, Remove the meat from the oven and cover the meat with an Aluminum Foil tent and let it rest AT LEAST 10 minutes.

**Serving:**

Serve the meat over a bed of Jasmine Rice and with a side of steamed or lightly stir-fried vegetables. Sprinkle the meat with Scallions and Sesame Seeds on the serving platter.

Use the sauce for dipping or pour directly on the ribs.

Or, cut into bite-sized pieces and serve with Bibimbap.

Or serve with Asian Cucumber Salad and Stir-fried Eggplant

A note on your menu: When selecting appetizers, try to avoid anything flavored with Soy Sauce. Instead, use other flavors to accent the existing flavor of the BBQ.