

SPICY KOREAN BBQ SHORT RIBS WITH GOCHUJANG GLAZE



Ingredients:

2 pounds beef short ribs, bone-in or boneless
1/4 cup of soy sauce
1/4 cup of honey
1/4 cup gochujang (Korean chili paste)
2 tablespoons rice vinegar
1 tablespoon minced garlic
1 teaspoon grated ginger
1/2 teaspoon black pepper
Sesame seeds, for garnish
Chopped green onions, for garnish

Instructions:

Marinate the Ribs: In a bowl, combine soy sauce, honey, gochujang, rice vinegar, garlic, ginger, and black pepper. Add the short ribs and marinate for at least 2 hours, or preferably overnight.

Grill the Ribs: Preheat your grill to medium-high heat. Grill the marinated short ribs for 4-5 minutes per side, or until they reach your desired level of doneness.

Glaze the Ribs: Brush the ribs with the remaining marinade and grill for an additional 2-3 minutes, or until the glaze is caramelized and sticky.

Serve: Serve the grilled short ribs hot, garnished with sesame seeds and green onions.

Tips:

For a spicier kick, add more gochujang to the marinade. If you don't have a grill, you can broil the ribs in the oven. Serve with steamed rice or noodles for a complete