



Korean BBQ Short Ribs (Galbi)

Ingredients

3 pounds Creekstone Farm Bone-In Beef Short Ribs, cut across the bone into thin slices	1/4 cup of rice wine
1/2 cup of soy sauce	4 cloves of garlic, minced
1/2 cup of brown sugar	1/2 onion, finely chopped
1/4 cup of honey	2 green onions, thinly sliced
1/4 cup of sesame oil	1 teaspoon of black pepper
	1 tablespoon of toasted sesame seeds

Directions

1. In a mixing bowl, combine the soy sauce, brown sugar, honey, sesame oil, rice wine, garlic, onion, green onions, black pepper, and sesame seeds. Stir until the mixture is well blended.
2. Add the beef short ribs to the marinade mixture, making sure they are fully coated. Cover the bowl with plastic wrap and let it marinate in the refrigerator for at least 2 hours or overnight.
3. Preheat your grill to medium-high heat.
4. Remove the short ribs from the marinade and let any excess drip off. Reserve the marinade for later.
5. Grill the short ribs for 3 to 4 minutes on each side or until they are cooked to your desired doneness. Baste the ribs with the reserved marinade as they cook.
6. Serve the Korean BBQ short ribs hot with a side of rice and your favorite Korean side dishes, such as kimchi, pickled vegetables, or steamed vegetables.

