

# Korean BBQ Beef

## Ingredients

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- 1 Ginger (4 inches, cut into 4)
- 1 1/4 c Plum Wine
- 1/4 c Sugar
- 1/3 c Soy Sauce
- 3 T Vegetable Oil
- 2 lb Korean Short Ribs

## Instructions

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1. Peel ginger and slice into small chunky pieces. In a bowl, add plum wine and sugar. With a spoon, mix sugar into plum wine, so all of the sugar dissolves. Then add soy sauce, oil, and ginger. Mix all of the ingredients.
2. In a large zip top bag, place beef and marinade. Before you seal, make sure there is no air in bag. Place bag in a container to catch any leaking liquid, and place in refrigerator for 12 to 24 hours.
3. Get your indoor or outdoor grill hot. Brush some oil on the grill then place beef on grill and cook on each side until you get nice grill lines. If broiling, set oven to broil. Place meat on a rack on top of a baking sheet. Broil 5-6 minutes on one side, flip the meat and broil an additional 3-4

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minutes until nicely charred.

4. Serve beef with rice, lettuce leaves, shredded carrot, and kimchee.