



Korean BBQ Marinade

Cooking Time: 720

Minutes

Serves 1

Ingredients:

3/4 cup Soy Sauce

3/4 cup Water

1/4 cup Mirin (syrupy rice wine)

1/4 cup Brown Sugar

2 Tbsp. White Sugar

2 Tbsp. Sesame Oil

1/4 cup Asian Pear , grated

1/4 cup Onion , white , grated

2 each Garlic Cloves , minced

1 tsp. Ginger Root , minced

1/4 tsp. Black Pepper

3 lbs. Korean Style Short Ribs , Beef chuck flanken

Directions:

1. Combine all ingredients, except short ribs, in a medium mixing bowl and whisk well to combine. Pour over short ribs and allow to marinate for 12 hours, or overnight.