



Recipes

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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.