

Korean Barbecued Short Ribs

3 – 4 lbs. Well-trimmed Harris Ranch beef short ribs, each rib containing 3 cross rib bones

2/3 cup green onion, thinly sliced

1/4 cup soy sauce

1/2 cup water

1/2 cup ground red pepper

1/2 cup Oriental dark-roasted sesame oil

2 1/2 tsp. packed brown sugar

1 tbsp. garlic, minced

1 tbsp. fresh ginger, grated

1 1/2 tbs. toasted sesame seeds, crushed

1/8 tsp. crushed red pepper pods

Preparation:

Combine green onions, soy sauce, water, sesame oil, brown sugar, sesame seeds, garlic, ginger, red pepper and red pepper pods. Place beef short ribs in plastic bag; add marinade, turning to coat. Close bag securely and marinate in refrigerator 4 to 6 hours (or overnight, if desired), turning occasionally. Remove ribs from marinade; reserve marinade. Place ribs on grill over medium coals. Cover. Grill 10 – 12 minutes, turning once and brushing with marinade before turning. Serves 6