

Galbi Korean BBQ Short Ribs

<http://userealbutter.com/2014/06/25/korean-galbi-bbq-beef-short-ribs-recipe/>
cobbled together from various galbi recipes and updated from [this old post](#)

5 lbs. of beef short ribs, cut flanken-style
2 kiwis, peeled and cut into 8ths
1 onion, peeled and cut into 8ths
3 cloves garlic, cut in halves
1 tbsp ginger, chopped
1 cup soy sauce
1/2 cup sugar (or less – but I dig the sweet)
1/2 cup water
1/2 cup rice wine vinegar
4 tbsps sesame oil
1 tbsp ground pepper

Wash ribs of any bits of bone. Soak in water for 1 hour. Drain off the water. Process the kiwis, onion, garlic, and ginger to a fine purée in a food processor. Add remaining ingredients to purée and place in a large ziploc bag with the ribs. Marinate for 8-10 hours. Grill ribs on high for 2-3 minutes a side for medium to rare. Serves 4-6.