



PIT BOSS RECIPES



KOREAN BBQ SHORT RIBS

CATEGORY

Regional

SERVINGS

Serves 4

PREP TIME

60 minutes

COOK TIME

4 hours

INGREDIENTS

- 1 Tbsp Prime Beef Rub
- 2 tbsp Brown Sugar
- 1 Tbsp ginger, minced
- 1/2 cup Soy Sauce
- 1 Tsp toasted sesame seeds
- 1 Cup Beef Broth
- 3 Garlic Cloves, Peeled
- 3- 6 Meaty Beef Short Ribs
- 1 Tbsp Sriracha Sauce

SPECIAL TOOLS

- Basting Brush
- Paper Towel
- Plastic Wrap
- Resealable plastic bag or baking dish
- Tongs

DIRECTIONS

First, prepare the short ribs. Using a paper towel, remove the silvery membrane on the back of the short ribs and discard if they're not cleaned already.

In a medium bowl, add beef broth, soy sauce, brown sugar, garlic, ginger, sriracha, sesame, and Prime Beef Rub. Mix well, set aside.

In a baking dish, place the beef short ribs and pour the marinade over the top. Marinade for 4-12 hours. Cover and refrigerate.

Fire up your Pit Boss Grill and set the temperature to 250°F. If you're using a gas or charcoal grill, set it up for medium heat. Remove the short ribs from the marinade and place on the grill. Grill for 3-4 hours, brushing leftover marinade juice over occasionally, until the meat from the short ribs begins to pull away from the bone.

Take off the grill and let rest for 15 min. Serve with rice and kimchi if desired. Enjoy!