



“Korean Cuisine!”

Galbi Gui (Grilled Short Ribs)

2 lbs beef short ribs, cut to ½ inch thickness
1 cup Asian pear, chopped
½ cup onions
1 cup soy sauce
¾ cup sugar
½ cup water
4 tbsp sesame seed oil
1 tsp sesame seeds
2 tbsp fresh garlic, minced
1 tbsp fresh ginger
1 tbsp ground red pepper

1. Wash beef and set aside.
2. Puree pear and onions together.
3. Combine all other ingredients in large bowl.
4. Marinate ribs in mixture overnight.
5. Grill beef—remember it will cook quickly!
6. You can also place beef in 350-degree oven until done, about 20-35 minutes (check after 20 minutes).

*If Asian pears are unavailable, try Bosc pears.