

# Korean Short Ribs

2 ½ to 3 lbs Beef Short Ribs  
4 Cloves Garlic minced  
½ Cup finely Chopped Onion  
Oil for browning beef ribs  
Salt & Pepper to taste – note:  
light on salt because of soy sauce & beef broth

## For sauce:

¼ Cup Rice Wine Vinegar  
¼ Cup Lime Juice  
Zest of lime  
1 Tablespoon Gochujang\*\*  
¼ Cup low sodium Soy Sauce  
¼ Cup Brown Sugar  
1 ½ cup Beef Broth  
1 Teaspoon Ginger, grated with microplane  
Red pepper flakes – Optional for spiciness

Corn Starch slurry for thickening sauce  
Chopped Cilantro for garnish  
Sesame Seeds for garnish

Serve with Rice and Asian Cole Slaw

1. Heat oven to 350
2. In bowl mix sauce items: vinegar, lime juice, lime zest, Gochujang, soy sauce, brown sugar, beef broth and ginger
3. Brown short ribs in dutch oven, salt & pepper, remove and set aside
4. In dutch oven, Saute onion, then add garlic and saute another minute
5. Add sauce liquids to pot and scraping brown bit off the bottom of the pot
6. Add browned beef short ribs back to dutch oven and return to boil
7. Place lid on dutch oven and bake for 2 hours until tender
8. After 2 hours, check beef for tenderness and add water to increase liquid volume.
9. After water is added – let cook for another 20-30 minutes.
10. Remove pot from oven and thicken sauce with corn starch slurry. Garnish with Cilantro and Sesame Seeds.
11. Serve with rice and Asian cole slaw.

\*\*Gochujang can be found at the grocery store on the Asian food aisle.

