



Grilled beef short ribs

This grilled short ribs recipe relies on thinly sliced beef and an Asian pear marinade with rice vinegar, sherry wine, hoisin sauce, sambal hot sauce, and sesame oil.

Recipes

- 1 large Asian pear, peeled, cored and sliced
- $\frac{1}{3}$ cup sherry wine
- $\frac{1}{3}$ cup soy sauce
- $\frac{1}{4}$ cup rice vinegar
- $\frac{1}{8}$ cup brown sugar
- 3 cloves garlic, peeled
- 5 slices fresh ginger, peeled and thinly sliced
- 1 tablespoon hoisin sauce
- 1 tablespoon hot chile paste
- 1 teaspoon sesame oil
- 4 pounds beef short ribs, trimmed
- 1 chopped green onion for garnish

Steps:

1. Mix pear slices, sherry wine, soy sauce, rice vinegar, brown sugar, garlic, ginger, hoisin sauce, hot chili paste, and sesame oil in a blender until smooth, about 4 minutes.
2. Arrange short ribs in a 9x13-inch baking dish and coat completely with marinade. Cover baking dish with plastic wrap and transfer to the refrigerator to marinate for 8 to 12 hours.
3. Remove short ribs to a plate and blot dry with paper towel to remove excess marinade.
4. Grill short ribs until firm, hot, and slightly pink in the center, about 4 minutes per side. An instant-read thermometer inserted into the center should read 140 degrees F (60 degrees C).