

# Korean BBQ Short Ribs (Galbi)

This is an easy way to make Korean short ribs. You can also substitute chicken breast or sliced rib-eye for the short ribs. If you use chicken or rib-eye, you must add thinly sliced green onion tops. This can also be broiled in the oven for the same amount of time.

Recipe by [funinthesun](#)

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**Prep Time:**

15 mins

**Cook Time:**

10 mins

**Additional Time:**

7 hrs

**Total Time:**

7 hrs 25 mins

## Ingredients

- ¾ cup soy sauce
- ¾ cup water
- 3 tablespoons white vinegar
- 2 tablespoons sesame oil
- ½ large onion, minced
- ¼ cup minced garlic
- ¼ cup dark brown sugar
- 2 tablespoons white sugar
- 1 tablespoon black pepper
- 3 pounds Korean-style short ribs (beef chuck flanken, cut 1/3- to 1/2-inch-thick across bones)

## Directions

1. Pour soy sauce, water, vinegar, and sesame oil into a large, non-metallic bowl. Whisk in onion, garlic, brown sugar, white sugar, and pepper, whisking until sugars dissolve. Submerge ribs in the marinade. Cover the bowl and refrigerate 7 to 12 hours; the longer, the better.
2. Preheat an outdoor grill for medium-high heat.
3. Remove ribs from marinade and shake off excess; discard marinade.
4. Cook on the preheated grill until the meat is no longer pink, 5 to 7 minutes per side.