

# KOREAN BBQ BEEF RIBS

**4 HOURS**

Cook Time

**4**

Servings

**STICKY  
KOREAN BBQ SAUCE**

Heinz Products



## Ingredients:

**4** beef short ribs

**875 ml** Heinz Sticky Korean BBQ sauce

**500 ml** bone marrow broth

**65 ml** SOSU Soy Sauce

## Pickled vegetables:

**100 g** unseasoned rice vinegar

**25 g** packed brown sugar

**3 g** salt

**1 tsp** crushed red pepper

**500 g** mixed matchstick-cut vegetables, such as cucumber, Mooli radish, red radish, jicama, carrots, red cabbage, sweetheart cabbage

## Method:

1. Combine beef ribs, Heinz Sticky Korean BBQ Sauce & SOSU Soy Sauce in food-safe plastic bag; turn ribs to coat. Refrigerate for 2 hours or overnight, turning occasionally.
2. For the pickled vegetables, combine rice vinegar, brown sugar, salt and red pepper in a large bowl; whisk until incorporated. Add vegetables; toss to coat. Cover and refrigerate for 15 minutes or up to 2 hours.
3. Remove ribs from marinade, reserve marinade. Add ribs to a slow cooker or casserole dish with 500 ml bone broth, topping up with water to fully cover. Pour in the reserved marinade and cook at 140°C for 3 1/2 – 4hrs, turning halfway.
4. Remove ribs, reduce the reserved marinade to a sticky glaze and reserve.
5. Drizzle the glaze over the ribs and serve immediately, or you can sear on a BBQ before serving for extra smokiness and char. Serve with pickled vegetables and garnish with green onions.