

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 – 4 hrs, 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.