

Dad's Hawaiian-Style Beef Short Ribs



Recipe courtesy of Tia Mowry

Show: Food Network Specials Episode: Grillin' Out with Dad

Level: Easy

Total: 4 hr 30 min

(includes marinating time)

Active: 30 min

Yield: 4 to 5 servings

Ingredients:

One 4-inch piece fresh ginger, cut into matchsticks

4 green onions, chopped

2 cloves garlic, chopped

1 jalapeno, seeded and chopped

1 orange, zested and juiced, plus orange slices, for serving

One 10-ounce bottle teriyaki sauce

2 pounds Korean-style short ribs (beef chuck flanken cut into 1/3- to 1/2-inch-thick slices across the bones)

Toasted sesame seeds, for garnish

Kimchi, for serving

Directions:

1 In a large resealable bag, combine the ginger, half of the green onions, the garlic, jalapeno, orange zest and juice, teriyaki sauce and short ribs. Swirl around a few times to cover the ribs in the marinade. Marinate for at least 3 hours and up to overnight in the refrigerator. Midway thru, swirl the ribs again to ensure the marinade covers all.

2 Prepare a grill for medium-high heat. Remove the ribs from the marinade and shake off any excess liquid; reserve the remaining marinade for the sauce. Grill the ribs until well caramelized and cooked to desired doneness, 5 to 7 per side. Remove to a serving platter.

3 Meanwhile, pour the marinade from the bag into a saucepan. Bring to a rapid boil over high heat and boil until reduced by half, at least 5 minutes.

4 Pour the sauce over the grilled ribs. Sprinkle with the remaining green onions, and garnish with sesame seeds and orange slices. Serve with kimchi.



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