

Gochujang Short Ribs

Ingredients:

2 pounds Korean style thin sliced beef short ribs (8 ribs)

1 cup Culinary Tours Gochujang Sauce

3 tablespoons rice wine vinegar

2 tablespoons reduced sodium soy sauce

2 tablespoons thinly sliced green onion

Directions:

Place short ribs in a zip top plastic bag. Add ½ cup Culinary Tours Gochujang Sauce, vinegar, and soy sauce to the bag and seal. Gentle massage to incorporate the ingredients and set the bag in the refrigerator for 2-4 hours. Preheat broiler with oven rack 4 inches from heat. Remove short ribs from marinade and place on a baking sheet lined with foil. Cook 4 minutes, baste the ribs then turn and baste again with remaining marinade. Continue cooking 3 minutes, Serve sprinkled with green onions.