

The Real Deal Korean Beef Ribs

Yield: 6 min
Total Time: 90 min

Recipe from: <https://www.recipeschoose.com/recipes/recipe-for-japanese-plum-wine>

Ingredients:

- 4 pounds short ribs Korean-style, beef chuck flanken, cut 1/3 to 1/2 inch thick across bones
- 1/2 cup reduced sodium soy sauce
- 1/2 cup white sugar
- 2 tablespoons honey
- 2 tablespoons minced garlic
- 2 tablespoons ground black pepper
- 3 tablespoons water
- 1 tablespoon toasted sesame oil Asian
- 1 1/2 tablespoons plum wine Asian

Nutrition:

1. Calories: 1300 calories
2. Carbohydrate: 26 grams
3. Cholesterol: 230 milligrams
4. Fat: 111 grams
5. Protein: 44 grams
6. SaturatedFat: 49 grams
7. Sodium: 860 milligrams
8. Sugar: 23 grams

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