



KOREAN SHORT RIBS *With Fireman's Brew Brunette*

5 lbs	Beef Short Ribs
1 Bottle	Fireman's Brew Brunette
1 cup	Brown Sugar
1 cup	Soy Sauce
½ cup	Water
¼ cup	Rice Wine
1	Small Onion (peeled and finely grated)
1	Small Asian Pear (peeled and finely grated)
5 tbsp	Minced Garlic
2 tbsp	Dark Sesame Oil
2	Green Onions (thinly sliced, optional)



- Rub brown sugar over beef and mix well to evenly coat. Let sit for 10 minutes while preparing marinade.
- Whisk together remaining ingredients in a bowl.
- Transfer beef into a freezer bag. Add marinade, press out excess air from bags, seal and turn bag several times to ensure beef is evenly coated
- Refrigerate for at least 4 hours, but preferably overnight.
- Heat grill to medium-hot.
- Grill short ribs for approximately 3-4 minutes per side.
- Garnish with thinly sliced green onions if desired.

RECIPE CREATED BY: MO BERNARD, FS7

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