

Be prepared to double... even triple this recipe. I think I went through 4 lbs of beef ribs myself this last time I made it. It's seriously that good. Get the grill on, and the white New Balance laced up... This ones gonna be epic!

Ingredients

I will do the marinade for a simple 1 -2 lbs beef serving. Multiply as you go!

1" Fresh Ginger - Grated

2 cloves Fresh Garlic - grated

2 Green Onions - Chopped

3/4 cup Soy Sauce

1/2 cup Rice Wine Vinegar

1 tbsp Sesame Oil

1/3 cup Brown Sugar

1/4 cup White Wine

2 tsp Hot Sauce (Like a sriracha)

Sesame Seeds and Green Onion for Garnish

Let's Begin!

1. Combine all Ingredients in a bowl and mix well. In a ziplock bag, add you ribs and pour in the marinade. Squeeze the air out and close up. Give it a couple squishes and make sure it get into the meat really well. Let marinate for minimum 4 hours, or up to over night!
2. Start up the grill and get it SMOKING HOT! I can get mine to about 600f but as hot as you can. We want to get an awesome sear on the meat and still keep it tender. We don't want to be chewing on a boot. Remove the ribs and pat dry. Keep the marinade.
3. Once grill is pre-heated, place the ribs on the BBQ and sear the first side for 3 min. Not too long. Flip the ribs, and continue to sear. You can use the leftover marinade now to baste the beef with. Adds a little something more.
4. Flip again, for 30 secs, and remove from the grill! Garnish and begin to eat yourself unattractive.

Enjoy!