



## Korean Kalbi BBQ Boneless Ribs



### Ingredients

Buffet Serving Size

- 2 C. **Spicy Red Hunan Sauce** (Gluten Free Starport 212)
- 2 C. **Garlic Sesame Sauce** (Starport 209)
- 7/8 C. **Marinade Seasoning** (Gluten Free Starport 356)
- 1 C. Sugar
- 10 lbs. Boneless short ribs. ½” thick
- 1-1/4 C. Water
- 1 C. Oil

### Korean BBQ Sauce Mix:

- 2 C. Garlic Sesame Sauce (Starport 209)
- 2 C. Spicy Red Hunan Sauce (Starport 212)
- 1 C. Sugar



### Instructions

1. Dissolve **Marinade Seasoning** in water then add in oil. Pour over ribs, turn to coat, and marinate ribs for 30 minutes.
2. Add in 3 C. **Korean BBQ Sauce Mix** and continue to marinate for another 30 minutes or more. Save remaining 1 C. **Korean BBQ Sauce Mix** to brush on ribs before serving.
3. BBQ or grill ribs on medium high heat. About 1 minute per side depending on thickness of meat. Remove and brush on fresh sauce, garnish with cilantro or green onions and serve.
4. Serve with medium grain rice, and side of Kimchi.