
Marinated Beef Short Ribs

Debby Smiley

Servings: 6

Preparation Time: 20 minutes

Rating: 7.5

Original recipe from Sue Whitley from her boyfriend, Dan.

1 cup soy sauce

3/4 cup sugar

1/4 cup green onion, chopped

2 tablespoons vegetable oil

7 cloves garlic, minced

1 2" piece ginger, fresh, minced

5 pounds beef short ribs

Combine first six ingredients in jar with tight-fitting lid. Shake well. Place ribs in two large sealable plastic bags. Pour marinade over. Seal and refrigerate overnight. Preheat broiler or backyard grill. Drain ribs. Discard marinade. Grill until browned, about 5 minutes per side.

Beef

Per Serving (excluding unknown items): 1637 Calories; 142g Fat (78.4% calories from fat); 57g Protein; 31g Carbohydrate; 1g Dietary Fiber; 287mg Cholesterol; 2930mg Sodium. Exchanges: 8 Lean Meat; 1 Vegetable; 19 1/2 Fat; 1 1/2 Other Carbohydrates.