



Galbi, Grilled Korean BBQ Short Ribs

Galbi means “ribs” in Korean and is one of the most popular and delicious dishes that have become a part of mainstream American culture. Galbi is usually cut into long pieces, also known as “L.A.-style” since it originated in Los Angeles, where there is a vibrant Korean community. AYCE Korean BBQ, or All You Can Eat Korean BBQ has become a social phenomenon, where groups get together at a Korean BBQ restaurant to grill and nosh on Korean food – and galbi is a fan-favorite.

But you don’t have to escape your home to grill and consume delectable galbi. Simply marinate your galbi for a few hours and throw it on your Wildfire Outdoor Living grill to share with your loved ones. Don’t forget the rice and kimchi for additional, traditional Korean flavors.

INGREDIENTS

For the Galbi Marinade

- 1 cup low-sodium soy sauce
- ¾ cup water
- ¼ white onion, roughly chopped
- 2 large garlic cloves
- 1/3 cup sugar
- 2 teaspoons rice vinegar
- 2 teaspoons toasted sesame oil
- ½ teaspoon salt
- ½ teaspoon ground black pepper

**GALBI, GRILLED
KOREAN BBQ
SHORT RIBS
OVERVIEW**

Prep Time: 5 minutes
(plus marinating time)

Cook Time: 4 minutes

Servings: 4

For the Galbi, Grilled Korean BBQ Short Ribs

- 2 pounds Korean BBQ beef short ribs, marinated
- Thinly sliced green onions, for garnish
- White rice, for serving
- Kimchi, for serving

PREPARATION

Galbi Marinade

Blend the Galbi Marinade

- In a blender, combine soy sauce, water, onion, garlic, sugar, rice vinegar, sesame oil, salt, and black pepper.
- Blend until smooth and slightly lighter in color.

Marinate the Galbi, Grilled Korean BBQ Short Ribs

- Place 2 pounds of Korean BBQ beef short ribs in a shallow dish or tray.
- Pour the marinade over them, making sure they are fully covered.
- Cover and refrigerate for at least 4 hours, or ideally overnight for deeper flavor.

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Preheat the Wildfire Grill

- Set to medium-high heat and preheat for 15 minutes.

Grill the Galbi, Korean BBQ Short Ribs

- Place marinated Korean BBQ short ribs directly on the grill grates.
- Cook for 2 minutes per side, until they develop a nice char while remaining juicy.

PLATING

Serve Inmediatly

- Transfer Korean BBQ short ribs to a serving platter.
- Garnish with thinly sliced green onions.
- Serve alongside white rice and kimchi for a complete Korean-style meal.

Tip: These thin-cut short ribs cook very quickly; keep a close eye on them to avoid overcooking while still getting that perfect char.