

KIMMI'S KOREAN SHORT RIBS

Marinade Ingredients

- 1-1 1/2 cups Coconut aminos
- 2 tsp. Sesame oil
- 1/3 cup Coconut sugar
- Garlic (to taste)
- 1 tsp. Ginger paste
- Red Wine (optional)



Directions

- Lay thawed short ribs in bowl of cold water ~15 min. Rinse and pat dry
- While short ribs are in cold water, make marinade mixing all ingredients.
- Place short ribs in plastic bag or tupperware 6-8 hrs (Overnight preferred)
- Place foil over baking dish and put cooling rack over the foil.
- Lay marinated short ribs on rack
- Bake at 400' for 30 min, flipping halfway
- Sprinkle with green onion and sesame seeds if you're feeling fancy
- Enjoy!

