

MAUI -STYLE BEEF RIBS

Great tasting marinade. Can be cooked on an indoor or outside grill.

Ingredients:

Thinly cut strips of beef short ribs – Maui-style approx 3lbs

1 ½ cups Kikkoman soy sauce

¾ cups cane sugar

3 Tbsp finely chopped fresh ginger

3 garlic cloves, crushed

1 ½ tsp sesame oil

2 Tbsp Drambuie Liquor (secret ingredient!!)

Preparation:

Place the ribs in a sided dish just large enough for a single, slightly overlapping layer. Combine the rest of the ingredients in a bowl and stir to dissolve the sugar into the soy sauce. Pour over the ribs. Cover and marinate the ribs in the fridge for approx 8hrs, turning occasionally. Preheat an indoor or outdoor grill to medium. Remove meat from marinade, discard marinade. Lightly oil the surface then grill the ribs 5-6 minutes per side until cooked through but still juicy. Adjust the heat downward too avoid burning due to sugar content. Grill to desired brownness.

*Ribs can be frozen in the marinade. Great idea if you only want to grill half and freeze the other half.