

Peanut Butter Marinated Short Ribs

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TIME TO PREPARE

1.5 hours (24 if
marinating
overnight)



COOK TIME

15-20 minutes



SERVING

1-2 People



PREPARED BY

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Ingredients

Steps to Cook

1 -2 packages of Mason Hill
Korean style short ribs
1 tbs honey
2 tbs Peanut butter
6-7 cloves of garlic (mince)
1 small onion (shaved)
1/4 cup soy sauce
1/4 cup white wine
1 tbs brown sugar
1 tsp salt
2 tbs of bbq

- 1) Make marinade by mixing soy sauce, white wine, brown sugar, honey, garlic (minced), onion (shaved), salt, bbq sauce, and bbq sauce.
 - 2) Completely submerge short ribs in the marinade and allow marinate over night.
 - 3) Fire up the grill or a griddle
 - 4) Cook ribs approx 1-2 mins a side until browned nicely
 - 6) Boil and reduce any remaining marinade for a sauce if desired.
 - 7) Serve ribs over rice or cauliflower rice and enjoy!
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