



Slow Cooker Korean Short Ribs

Ingredients

2 pounds beef short ribs
1/2 head garlic, peeled and chopped
1-inch knob ginger, sliced
1/2 cup low-sodium soy sauce
2 tablespoons rice wine vinegar (unseasoned)
2 tablespoons dark brown sugar
1 pear, chopped
3 green onions, chopped, plus more for garnish
Toasted sesame seeds for garnish

Directions

Place the short ribs in a 5-quart slow cooker.

In a medium bowl, combine the garlic, ginger, soy sauce, vinegar and sugar. Stir until the sugar is dissolved.

Pour the mixture over the ribs and top with the pears and green onions.

Cover with lid and cook on low for 5-6 hours (slow cooker cooking times may vary). Turn the ribs halfway through, if desired.

Remove from the slow cooker and garnish with green onions and sesame seeds.