



Here is what you are going to need for this recipe:

4 pounds beef short ribs

1 cup Coca-Cola

1 1/2 cups soy sauce

2 tablespoons rice wine vinegar

1 tablespoon chili pepper flakes

6 garlic cloves, peeled and smashed

1 small red onion, cut into large pieces

Rinse and pat dry the meat. Place it in a container that will hold the marinade. Mix all of the marinade ingredients and pour them over the meat. Cover and refrigerate for 24 hours.

Remove the beef from the refrigerator 20 minutes before grilling them. Heat your grill on high for 20 minutes and then reduce it to medium. Remove the beef from the marinade and discard it. Place the ribs on the grill and cook it for around ten minutes.

Flip it and cook for another 10 minutes for medium rare meat. Serve and enjoy deliciousness! Bon appetit!

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