

Korean Flanken Beef Short Ribs My Keto Version

Marinade Recipe:

- 2 Tbsp Keto Approved Brown Sugar
- 1 tsp Onion Powder
- 1 tsp Paprika
- 1 Tbsp Garlic Powder
- 1/2 tsp Ground Ginger
- 1/4 Cup Tamari Sauce
- 1 Tbsp Sesame Oil

Pour over meat and refrigerate 6-24 hours

My short ribs were in the air fryer at 400 degrees for 28 minutes.