

KOREAN BBQ BEEF BULGOGI

BY CHRISTOPHER SCOTT

Ingredients:

- 1 lb. of Thinly Sliced Sirloin (top sirloin, tender loin area, or ribeye)

Marinade:

- 3 Tbsp soy sauce
- 2 Tbsp light brown sugar
- 1 Tbsp honey
- 2 Tbsp rice cooking wine or red wine
- 1 Tbsp sesame oil
- 2 Tbsp minced garlic
- 1 Tsp ground black pepper
- 2 Tsp toasted sesame seeds
- 1 Tbsp chopped green onion
- 3 Tbsp grated onion

Directions:

1. Make the marinade sauce by mixing all the ingredients together in a bowl except for the meat and optional vegetables such as onions, mushrooms, bell peppers, or sliced carrots.
2. Mix in the beef into the sauce in a bowl large enough to hold everything.
3. Use your hands and massage all the ingredients into the beef.
4. Let the beef bulgogi marinate for at least 30 minutes or up to 24 hours in the fridge.
5. Heat up a frying pan or a grill that the beef won't fall through, and once you add the meat, you can add the optional vegetables.
6. Pan fry/stir fry the meat until it's slightly brown on both sides.
7. Serve in lettuce wraps or over some white rice with chopped scallions on top.
8. Enjoy!!

Yields: 4 Servings