



Bulgogi: Korean Beef BBQ

Prep: 35 mins Total Time: 40 mins Servings: 2

Ingredients

- 400 grams thinly sliced beef (rump round or sirloin)
- 2 green onions/scallions, sliced
- 1/4 medium yellow onion, sliced
- 2 tablespoons vegetable oil

Sauce:

- 1/5 medium yellow onion, chopped
- 1/6 pear or apple, chopped
- 2 cloves garlic, minced
- 3.2 ounces soy sauce
- 3.2 ounces water
- 1.6 ounces brown sugar
- 1/5 tablespoon black pepper
- 1/2 tablespoon sesame oil

Preparation

Sauce:

In a blender, blend all of the sauce ingredients together. If you don't have a blender, mix them well in a mixing bowl.

Vegetable:

Slice the yellow onion and green onions.

How to marinate:

In a separate bowl, mix the beef, sliced vegetables and sauce together. Let marinate 10-20 minutes.

Cooking Instructions

Heat vegetable oil in a skillet over medium-high heat, and add the marinated beef and vegetables. Cook the meat and vegetables, turning often, until browned.