

Recipe of the Week

January 28, 2019



Easy bulgogi (Korean BBQ)

Bulgogi, a classic traditional Korean dish of marinated grilled beef, has quickly become a popular must-try. If you love your grilled meat with big bold savory flavors, you will have to give this recipe a chance!

Ingredients

- 1/4 yellow onion, thinly sliced
- 2 green onions, chopped, dark green parts separated from white and light green parts
- 1/3 cup soy sauce
- 3 tablespoons white sugar
- 2 tablespoons toasted sesame seeds
- 3 cloves garlic, minced
- 1 tablespoon sesame oil
- 1/4 teaspoon Korean red pepper flakes
- 1/4 teaspoon minced fresh ginger
- 1/8 teaspoon ground black pepper
- 1-1/2 pounds beef sirloin steak, cut very thin using kitchen shears
- 1 teaspoon honey, or to taste

Directions

1. Combine yellow onion, white and light green parts of green onions, soy sauce, sugar, sesame seeds, garlic, sesame oil, red pepper flakes, ginger and black pepper in a bowl until marinade is well mixed. Add steak slices to marinade; cover and refrigerate, 1 hour to 1 day.
2. Heat a skillet over medium heat. Working in batches, cook and stir steak and marinade together in the hot skillet, adding honey to caramelize the steak, until steak is cooked through, about 5 minutes. Garnish bulgogi with green parts of green onions.

Recipe adapted from All Recipes