

## 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