

Bulgogi (Korean BBQ)

Submitted by Yoonhee Kim, St. Paul Chung Catholic Church



INGREDIENTS:

- $\frac{1}{3}$ cup soy sauce
- 2 green onions, chopped
- $\frac{1}{4}$ yellow onion, thinly sliced
- 3 tablespoons white sugar
- 3 cloves garlic, minced
- 2 tablespoons sesame seeds
- 1 tablespoon sesame oil
- $\frac{1}{4}$ teaspoon minced fresh ginger
- $\frac{1}{8}$ teaspoon ground black pepper
- 1 $\frac{1}{2}$ pounds beef sirloin steak, cut very thin



DIRECTIONS

Whisk soy sauce, green onions, yellow onion, sugar, garlic, sesame seeds, sesame oil, ginger, and black pepper together in a large bowl.

Add steak slices and toss to evenly coat. Cover the bowl with plastic wrap and marinate in the refrigerator for 1 hour, or up to 1 day.

Heat a wok or large skillet over medium heat. Working in batches, cook and stir steak and marinade together in the hot skillet, until steak is cooked through, about 5 minutes.

Serve with rice. Makes six servings.