



Bulgogi

This amazing marinade features a peeled, grated Asian pear, which adds just the right touch of sweetness. It works beautifully with chicken and pork, too

Recipes

- 1 ¼ pounds boneless beef short ribs, sliced across the grain in 1/8-inch thick slices
- 4 cloves garlic, finely crushed
- ¼ cup grated yellow onion
- 1 tablespoon freshly grated gingerroot
- 1 tablespoon toasted sesame oil
- 1 tablespoon light brown sugar, or to taste
- ⅓ cup freshly grated Asian pear
- ¼ cup soy sauce
- 1 tablespoon Korean red pepper flakes ½ teaspoon kosher salt
- 1 tablespoon vegetable oil, plus more for brushing skillet
- 2 cups hot steamed rice, or as needed

Steps:

1. Mix garlic, grated onion, grated ginger, toasted sesame oil, and brown sugar together in a mixing bowl. Stir in grated pear, soy sauce, and red pepper flakes.
2. Transfer meat to marinade and toss to coat on all sides. Cover and refrigerate, 1 to 2 hours.
3. Season meat with salt and a drizzle of vegetable oil. Toss.
4. Brush a cast iron skillet with a little vegetable oil and place over high heat. When the skillet is very hot, add beef in a single layer and cook until meat begins to caramelize around the edges and moisture begins to evaporate, 2 to 3 minutes per side. Serve over hot rice and top with green onion slices.