



Dol Sot Bi bim Bap

'Hot Stone Bowl with Mixed Rice' and vegetables, and meat, and egg,"

Recipes

- ½ cup soy sauce
- ½ cup white sugar
- ¼ cup minced garlic
- ⅓ cup chopped green onion
- 4 tablespoons toasted sesame seeds
- 20 ounces rib-eye steak, sliced thin
- salt and pepper to taste
- 3 cups uncooked glutinous
- 6 ½ cups water
- 4 dried shiitake mushrooms
- 1 pound fresh spinach, washed and chopped
- 12 ounces cucumber, julienned
- 12 ounces carrots, julienned
- sesame oil
- 8 ounces fresh bean sprouts

Steps:

1. Bring a saucepan of water to a boil. Add spinach to water just long enough to wilt leaves, then drain and pat dry. Set aside.
2. Combine cucumber and carrots in a bowl; season with salt and pepper. Set aside.
3. Preheat a wok over medium-high heat.
4. Cook and stir carrots and cucumbers in a small amount of sesame oil in the wok until softened. Remove from the wok and set aside.
5. Transfer the stone bowls from the oven to a suitable heat-resistant surface.
6. Add one fried egg to each bowl, drizzle with 1 tablespoon sesame oil, and top with nori. Serve Kochujang sauce as a condiment.