



Bulgogi

a dish of thinly sliced grilled steak that has been marinated in a sweet soy, sesame, and garlic sauce. If you want to spice it up, serve the beef in lettuce cups with rice and hot pepper paste (gochujang).

Recipes

- 5 tablespoons soy sauce
- $\frac{1}{4}$ cup chopped green onion
- 2 $\frac{1}{2}$ tablespoons white sugar
- 2 tablespoons minced garlic
- 2 tablespoons sesame seeds
- 2 tablespoons sesame oil
- $\frac{1}{2}$ teaspoon ground black pepper
- 1 pound flank steak, thinly sliced

Steps:

1. Whisk soy sauce, green onion, sugar, garlic, sesame seeds, sesame oil, and pepper together in a bowl.
2. Place flank steak slices in a shallow dish. Pour marinade over top. Cover and refrigerate for at least 1 hour or overnight.
3. Preheat an outdoor grill for high heat, and lightly oil the grate.
4. Quickly grill flank steak slices on the preheated grill until slightly charred and cooked through, 1 to 2 minutes per side.
5. Serve hot and enjoy!