

Korean Style BBQ Beef

Ingredients

- 1.5 lb ribeye steak
- 1/2 small pear, peeled and roughly chopped
- 1/4 cup reduced sodium soy sauce
- 2 tablespoons light brown sugar
- 2 tablespoon sesame oil
- 3 cloves garlic
- 1 tablespoon ginger
- 1 tablespoon gochujang
- 1 onion, chopped
- 2 tablespoons vegetable oil
- 2 green onions, optional
- 1 teaspoon toasted sesame seed, optional

Steps

1. Slice beef into 1/4 inch slices
2. In blender, combine the following and blend:
 - 1/2 pear
 - 1/4 cup soy sauce
 - 2 tbsp light brown sugar
 - 2 tbsp sesame oil
 - 3 cloves garlic
 - 1 tbsp ginger
 - 1 tbsp gochujang
 - 1/2 onion, chopped
3. Pour marinade over beef, add 1/2 onion, and mix to coat evenly. Marinate in fridge for at least 30 mins
4. Heat 2 tbsp oil in large skillet over high heat
5. Sear beef and onions
6. Sprinkle with 2 green onions and 1 tsp sesame seed