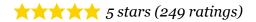
KOREAN BEEF BULGOGI

yield: 6 SERVINGS Prep: 2 HOURS 45 MINUTES Cook: 15 MINUTES

total: 3 HOURS

A super easy recipe for Korean BBQ beef with the most flavorful marinade! The thin slices of meat cook quickly, and it's so tender!!!



INGREDIENTS

- 1 1/2 pounds boneless rib eye steak
- 1/2 small pear, peeled and coarsely grated
- 1/4 cup reduced sodium soy sauce
- 2 tablespoons brown sugar
- 2 tablespoons toasted sesame oil
- 3 cloves garlic, minced
- 1 tablespoon freshly grated ginger
- 1 tablespoon gochujang, Korean red pepper paste
- 2 tablespoons vegetable oil, divided
- 2 green onions, thinly sliced
- 1 teaspoon toasted sesame seeds

INSTRUCTIONS

- Wrap steak in plastic wrap, and place in the freezer for 30 minutes. Unwrap and slice across the grain into 1/4-inch thick slices.
- In a medium bowl, combine pear, soy sauce, brown sugar, sesame oil, garlic, ginger and gochujang. In a gallon size Ziploc bag, combine soy sauce mixture and steak; marinate for at least 2 hours to overnight, turning the bag occasionally.
- Heat 1 tablespoon vegetable oil in a cast iron grill pan over medium-high heat.*
 Working in batches, add steak to the grill pan in a single layer and cook, flipping once, until charred and cooked through, about 2-3 minutes per side. Repeat with remaining 1 tablespoon vegetable oil and steak.
- Serve immediately, garnished with green onions and sesame seeds, if desired.

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NOTES

*If you do not have a cast iron grill pan, you can also use a large cast iron skillet.

This Korean Beef Bulgogi recipe is brought to you by DAMN DELICIOUS

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