

SIMPLE SUKIYAKI

- 1/2 Cup beef broth
 - 1/4 Cup dry sherry
 - 1/4 Cup soy sauce
 - 1 Tablespoon sugar
 - 4 Ounces packed washed baby spinach
 - 1/2 Teaspoon vegetable oil
 - 8 Ounces lean boneless beef rib eye or sirloin, trimmed of fat and thinly sliced
 - 1 Tablespoon minced fresh ginger
 - 1 Medium onion thinly sliced
 - 1 Cup sliced mushrooms
 - 4 ~~sticks~~ Green onions cut into 1-inch lengths
-) 같이 각양각색에 섞어준다
 → 동량에 적당히 얹어준다
 양송이 - 반은 자른 후
 어슷썰기

Hot cooked rice

In a small bowl, stir together beef broth, sherry, soy sauce, and sugar. Set aside. Remove and discard any coarse stems from spinach; set spinach aside.

Heat oil in a wide nonstick frying pan over high heat. Add beef and ginger; cook, stirring, until beef is browned (2 to 3 minutes). With a slotted spoon, transfer beef and ginger to a bowl.

Add sliced onion and mushrooms to pan; cook, stirring, until onion is soft and mushrooms are tinged with brown (about 3 minutes). Add green onions and spinach; stir until spinach is wilted (about 1 minute). Add beef broth mixture, and then return beef to pan; bring to a boil, stirring. Serve over rice.

- 작은볼에 broth, sherry, 간장, 설탕 섞어준다.
- 큰 pan에 기름 두르고 센불에 고기랑 양파 다 같이 볶아 주면 된다.
- 고기 구워낸 뒤에 양파, 버섯 넣어 주면 볶다가 대파, 시금치 넣어 1분 볶으면 고기 볶은거랑 넣어서 볶는다.
broth 섞은것도 볼 같이 부어.
- 끓을때까지 볶는다
- 밥이랑 같이 내면 된다

