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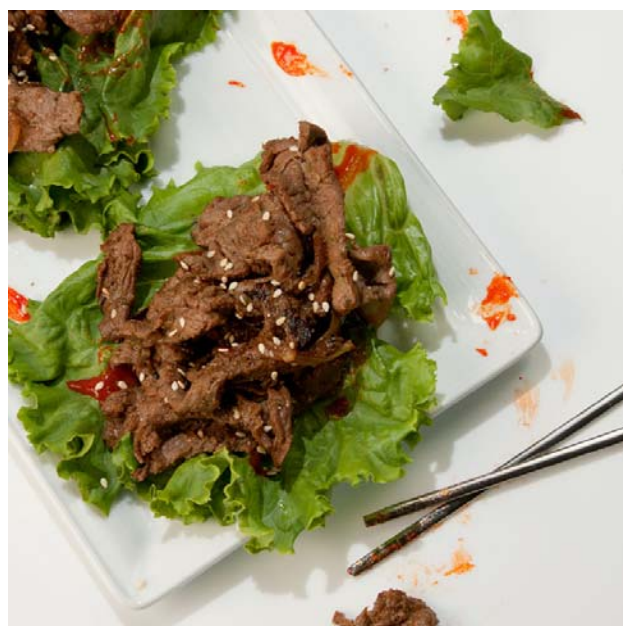
## Bulgogi (Korean Barbecue Beef)

Popping sirloin in the freezer for 20 minutes firms it up for easy slicing—the thinner the better when it comes to this classic Korean preparation. After drinking up a peppery soy sauce marinade, the tender meat cooks quickly over high heat, developing a flavorful char.

SERVES 4-6

### INGREDIENTS

2 lb. beef sirloin  
1 large yellow onion, thinly sliced  
1/2 cup soy sauce  
1/3 cup toasted sesame oil  
2 tbsp. sugar  
2 tsp. ground black pepper  
10 cloves garlic, roughly chopped  
6 scallions, sliced  
1 tbsp. sesame seeds  
Green leaf lettuce, for serving  
Gochujang (Korean chili-bean paste), for serving



*Credit: Maxime Iattoni*

### INSTRUCTIONS

1. Wrap sirloin in plastic wrap, and place in the freezer for 20 minutes. Unwrap and slice across the grain as thinly as possible, about 1/6"; place in a bowl along with onion. Place soy sauce, oil, sugar, pepper, garlic, and scallions in a blender, and puree until smooth. Pour over meat, and toss to combine. Cover with plastic wrap, and refrigerate for 1 hour.
2. Heat a large cast-iron grill pan or griddle over high heat. Working in batches, spread beef and onion mixture in one layer. Sprinkle with sesame seeds, and cook, turning as needed, until charred and just cooked through, about 12 minutes. Serve bulgogi atop lettuce leaves with gochujang on the side.

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