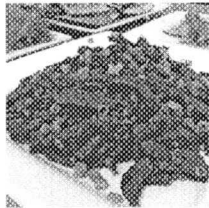


Save your recipes for later with a
full account

Sign Up for Free
(<https://allrecipes.com/account/signup/>)



Beef Bulgogi



Prep
10 m

Cook
5 m

Ready In
1 h 15 m

allrecipes!

SAFEWAY

Safeway
11450 San Pablo Ave
EL CERRITO, CA 94530

Recipe By: Tenny Sharp

"Just like my Korean mom makes it! It's delicious! Even better if rolled up in red leaf lettuce with rice and hot pepper paste. If you want to spice it up just add red pepper powder to your marinade."

Ingredients

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

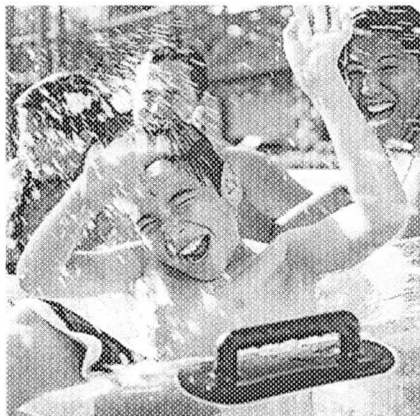
Directions

- 1 Place the beef in a shallow dish. Combine soy sauce, sugar, green onion, garlic, sesame seeds, sesame oil, and ground black pepper in a small bowl. Pour over beef. Cover and refrigerate for at least 1 hour or overnight.
- 2 Preheat an outdoor grill for high heat, and lightly oil the grate.
- 3 Quickly grill beef on hot grill until slightly charred and cooked through, 1 to 2 minutes per side.

Kikkoman
Regular Soy
Sauce 20 Fl Oz
\$7.00 for 2 item -
expires in 2 days

McCormick
Black
Peppercorn
Grinder 1.24 Oz
\$3.00 for 2 item -
expires in 2 days

PAID CONTENT



Trip Tips: 5 Ways to Stay
Under Budget
Taking the whole family can
make it difficult to find an
affordable vacation
destination. Here's how to
enjoy your time without
breaking the bank.

From U.S. Bank