

Bulgogi

Ingredients

- 1 lb (450 g) thinly sliced beef (ribeye or sirloin)
- 1/4 cup soy sauce
- 2 tbsp sugar
- 2 tbsp sesame oil
- 1 tbsp rice wine or mirin
- 3 cloves garlic, minced
- 1-inch piece of ginger, grated
- 1 small onion, grated or finely chopped
- 1-2 green onions, chopped
- 1 tbsp sesame seeds
- 1/2 tsp black pepper
- 1 medium carrot, julienned (optional)
- 1 small pear, grated (optional for sweetness)

Instructions

1. In a large bowl, combine soy sauce, sugar, sesame oil, rice wine, garlic, ginger, onion, green onions, sesame seeds, and black pepper. If using, add the grated pear for extra sweetness.
2. Add the thinly sliced beef to the marinade, ensuring all pieces are well coated. Cover and refrigerate for at least 30 minutes, or up to 2 hours for deeper flavor.
3. Heat a grill pan or skillet over medium-high heat. Add the marinated beef (and carrot, if using) to the pan in a single layer. Cook for 3-4 minutes on each side, or until the beef is browned and cooked through.
4. Remove the beef from the pan and transfer to a serving plate. Garnish with additional sesame seeds and chopped green onions, if desired. Serve with steamed rice and side dishes like kimchi.