



Bulgoki

ingredients

- 1 lb. sirloin beef, sliced thin
- 4 tsp. sugar
- 3 tsp. sesame oil
- 3 roots of scallions, cut in 2 inch sections
- 1/2 medium onion, sliced
- 1 garlic clove, chopped
- 4 tbsp. soy sauce
- sesame seeds
- black pepper

directions

- Mix beef with sugar and sesame oil, gently, with your hands so meat doesn't break apart
- Mix remain ingredients, except the sesame seeds
- Marinate overnight or at least 1 hour
- Saute on high heat, mixing gently
- When meat is brown, it's ready (do not overcook or it will get tough)
- Before serving sprinkle with sesame seeds and black pepper