

# Korean-style Beef Bulgogi

## **Ingredients:**

1 pound good quality steak, trimmed  
2 green onions, chopped  
2 jalapenos, chopped  
Marinade (see below)

## **Marinade:**

1 Tbsp minced garlic  
1 Tbsp grated onion  
1 Tbsp grated ginger  
2 Tbsp sesame oil  
1 Tbsp brown sugar  
½ cup soy sauce  
1 Tbsp cayenne pepper or red chili flakes  
½ cup grated Asian pear

## **Process:**

Slice 1 pound of your favorite steak into approx. ¼ inch pieces. Completely coat the steak in the marinade. Cover the steak with plastic wrap and refrigerate for 1 - 2 hours.

Place a small amount of grapeseed oil in a heavy skillet and heat on high. When the oil starts to smoke, cook the meat for approx. 2 – 3 minutes each side.

Server atop a bed of rice. Garnish with green onions and chopped jalapenos.