



Korean Beef Bulgogi



Ingredients:

- 1 ½ pounds boneless rib eye steak
- ½ small pear, peeled and coarsely grated
- ¼ cup reduced sodium soy sauce
- 2 tablespoons light brown sugar
- 2 tablespoons toasted sesame oil
- 3 cloves garlic, minced
- 1 tablespoon freshly grated ginger
- 1 tablespoon gochujang (Korean red pepper paste)
- 2 tablespoons vegetable oil, divided
- 2 green onions, thinly sliced
- 1 teaspoon toasted sesame seeds

Method:

1. Wrap steak in plastic wrap, and place in the freezer for 30 minutes. Unwrap and slice across the grain into ¼-inch thick slices.
2. In a medium bowl, combine pear, soy sauce, brown sugar, sesame oil, garlic, ginger, and gochujang. In a gallon size Ziploc bag, combine soy sauce mixture and steak; marinate for at least 2 hours to overnight, turning the bag occasionally.
3. Heat 1 tablespoon vegetable oil in a cast iron grill pan over medium-high heat.* Working in batches, add steak to the grill pan in a single layer and cook, flipping once, until charred and cooked through, about 2-3 minutes per side. Repeat with remaining 1-tablespoon vegetable oil and steak.
4. Serve immediately, garnished with green onions and sesame seeds, if desired.