



Korean Beef



Ingredients:

- 1 pound lean ground beef
- ¼ cup brown sugar (if desired, ½ cup if you like it sweet)
- ¼ cup soy sauce
- 1 Tablespoon sesame oil
- 3 cloves garlic, minced
- ½ teaspoon fresh ginger, minced
- ½ - 1 teaspoon crushed red peppers (to desired spiciness)
- salt and pepper
- 1 bunch green onions, diced (don't skip this!)

Method:

1. Heat a large skillet over medium heat and brown hamburger with garlic in the sesame oil.
2. Drain most of the fat and add brown sugar, soy sauce, ginger, salt and pepper and red peppers.
3. Simmer for a few minutes to blend the flavors. Serve over steamed rice and top with green onions.