

BULGOGI RECIPE

INGREDIENTS

MARINADE 1

4 large garlic cloves
1 c chopped Asian or Bosc pear
 $\frac{3}{4}$ c chopped onion
1 tsp finely chopped ginger

MARINADE 2

1 scallion chopped
2 Tbsp soy sauce
1 Tbsp toasted sesame oil
1 Tbsp light brown sugar
 $\frac{1}{2}$ tsp black pepper

MEAT

1 pound sliced ribeye steak
Slice across the grain to 1/8" thick.
Easiest to slice meat when partially frozen. Can find pre-sliced at some Asian markets.

FINISHING

$\frac{1}{4}$ tsp toasted sesame seeds
Lettuce leaves for wraps
Gochujang Paste
Soybean Paste

DIRECTIONS

Combine garlic, pear, onion & ginger in food processor or blender & blend until pale and creamy. Add marinade 2 ingredients, mix well.

Put sliced steak in bowl, add marinade, and mix well. Cover and refrigerate a minimum of 30 minutes and up to overnight.

Heat cast-iron grill pan, skillet, or Korean BBQ pan over medium-high heat. Once pan is heated I adjust based on how fast I want the meat to cook. Cook meat turning occasionally until desired doneness is reached.

Sprinkle with sesame seeds and serve with lettuce leaves, gochujang and/or soybean paste. Spread paste on leaf, add bulgogi.

I usually double the Marinade 1 portion of this recipe. Good-sized round Korean pears are two cups when chopped. This also helps to not waste the fresh ginger.

Any portion I do not plan to use immediately I put in the freezer. I add the second marinade ingredients once thawed. It's nice to have on hand so I can make Bulgogi more spontaneously.

I also freeze any leftover Bulgogi that's been fully marinated but not cooked if I don't plan to use it within a day or two. This allows for even more spontaneous Bulgogi.

Any lettuce leaves can be used for serving but I prefer the smaller artisan varieties since each leaf is the perfect size to handle.

Bulgogi is also great to serve on top of rice or mixed in Japchae.

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