



“Korean Cuisine!”

Bulgogi

2 lbs beef (flank or skirt steak)
½ cup green onions, cut on bias or diagonally
1 cup button mushrooms, sliced
1 cup onions, sliced
¼ cup soy sauce
¼ cup sugar
¼ cup water
2 tbsp sesame seed oil
1 tsp sesame seeds
2 tsp fresh garlic, minced
1 tbsp fresh ginger

1. Thinly slice beef and set aside.
2. Combine all other ingredients, except vegetables, in large bowl.
3. Marinate beef in mixture for about 30 minutes.
4. Grill beef or cook in wok or shallow pan over medium heat.
5. Add onions and mushrooms, reserving some of the green onions for garnish.
6. When beef is cooked through, serve with rice and kimchi!

*Kimchi: spicy Korean side dish of fermented vegetables

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