

BEEF BULGOGI



TIME TO PREPARE

1 Hour



COOK TIME

15 minutes



SERVING

4-6 People



PREPARED BY

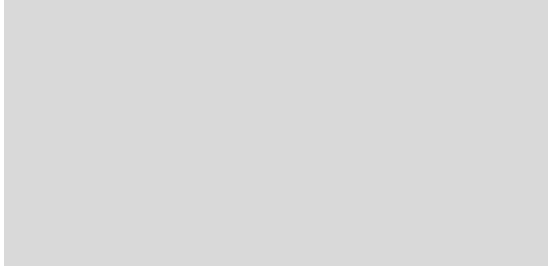
Frozen_Smoke_BBQ

Ingredients

1 Pound	Wagyu Sirloin
5 tbs	Soy Sauce
2.5 tbs	White Sugar
¼ cup	Chopped green onion
2 tbs	Minced Garlic
2 tbs	Sesame Seeds
5 tbs	Seasame Oil
½ tsp	Pepper
3 cups	Rice
3.5 cups	water

Steps to Cook

- 1) Slice Wagyu Sirloin into bite size strips
- 2) Combine Soy Sauce, Sugar, Green Onion, Garlic, Sesame Seeds, Sesame Oil and Pepper into a bowl and mix
- 3) Add Meat to the bowl and mix around
- 4) Let Meat sit for 1 hour or overnight for more flavor
- 5) Fry on Medium heat with Sauce until steak is done.



6) Serve over Rice and with Kimchi

7) Remove @ 130 and rest for 5
minutes

