

Bulgogi (Korean BBQ Beef)

Serve this with rice, Kimchi, and any multitude of Korean side dishes for a fun, Korean-style family meal.

Ingredients

2 lb rib eye thinly sliced
1 tablespoon sesame oil
1/3 cup sugar
4 green onions, chopped in 5 inch spears
1 large white onion, sliced thin
3 cloves fresh garlic, minced
3 cups soy sauce
salt and pepper, to taste

Directions

In a bowl mix soy sauce, sesame oil, sugar, green onions, white onion, garlic, until everything is well mixed together.

Add the thinly sliced meat and mix to make sure well coated with mixture. Pat down so sauce will be covering the meat. Cover and refrigerate for 24 hours.

Grill the meat with the onions on the grill until just done. Serve with pieces of butter lettuce. Wrap the meat in the lettuce and eat by hand, or serve on it's own.