

# Bulgogi Beef

In Korean bul-gogi , literally "fire meat", is a Korean-style grilled or roasted dish made of thin, marinated slices of beef or pork grilled on a barbecue or on a stove-top griddle.

1 1/2 lb Thinly sliced rib-eye steak

1 1/2 Cup of Soy Sauce

1/4 Cup of Sugar

1/4 Cup of Garlic (grated)

1/2 Cup of Onion (grated)

1 Cup of Water

1 Cup of Apple Sauce

1 Cup of Mirin (cooking wine)

## Marinade Directions:

Put all ingredients in a large bowl and whisk together. Add slices of steak slowly soaking each slice in the marinade. Refrigerate the marinade over night.

## Cooking Directions:

Heat 1 tablespoon vegetable oil in a cast iron grill/pan over medium-high heat. Working in batches, add steak to the grill/pan in a single layer and cook, flipping once, until charred and cooked through, about 2-3 minutes per side.

Repeat with steak. Serve garnished with green onions and sesame seeds, if desired.

Hope to see how you use your bulgogi!

-Aaron



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