



# Beef Bulgogi

NIBBLEDISH CONTRIBUTOR

## Ingredients

### **Beef with Marinade:**

- 1 kg of beef sirloin, cut thinly
- 1 cup of pear juice
- 3 tablespoons of sugar
- Some honey
- 1 medium onion, cut up.
- 4 cloves of garlic.
- Some salt
- Pepper
- About 1/2 cup of soy sauce
- Some sesame oil
- 3 coins of ginger, grated

### **To serve with:**

- Shiitake or white mushrooms, cut up.
- Julienned carrots
- Roasted sesame seeds

## Instructions

Bulgogi my way. Enjoy~ (it's untraditional way of preparation, but oh-so-good).

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1. With the beef, combine all the marinade mixture and let it set overnight in fridge.
  2. Remove the chunks of ginger, if applicable.
  3. Add the mushrooms and carrots in the mixture and on a grill or pan, stir fry until ready.
  4. Add sesame seeds and serve on top of Korean rice.