

# Bulgogi

Yield: 6 servings

## INGREDIENTS:

2 lb Beef sirloin, lean  
4 T Light soy sauce  
2 T water  
2 T Scallion; minced  
1 Garlic clove; minced  
3 T Soy sauce, dark  
1 T Sesame oil  
1 ts Black bean paste  
2 T Shao xing  
1 T Sugar  
1/4 ts Cayenne pepper  
1/2 ts Ginger; freshly grated  
1 1/2 ts Sugar  
1 T Sesame seed, toasted\*  
1 T Oil

## -----BULGOGI SAUCE-----

X Tabasco; to taste  
X Salt; to taste  
1 Garlic clove; crushed  
1 ts Sesame seed, toasted\*  
1 ts Scallion; minced  
1 T Oil

## \* TOASTED SESAME SEED:

Place 1 cup sesame seed and 1 teaspoon salt in a skillet, brownseeds slowly until they are toast-colored and puffed. Stir constantly while toasting. Remove from heat and allow to cool. Pulverize seeds in a mortar or a blender. Store in a tightly capped bottle.

## DIRECTIONS:

Cut beef into very thin strips and pound to flatten; then cut into medium size squares. Combine all the other ingredients. The marinade, as the name of the dish implies, should be quite fiery. Mix meat and marinade and set aside for 4 to 5 hours, or longer if refrigerated. Broil very quickly over hot charcoal, dip in Bulgogi sauce and serve immediately with white rice.

## NOTE:

The marinated beef can also be fried in hot peanut oil for just a few minutes. Crush garlic with sugar and salt to make a smooth paste. Combine with remaining ingredients. Dip broiled or fried beef slices in the sauce.