

Bulgogi

<http://userealbutter.com/2009/07/17/korean-bulgogi-recipe/>
from [Kitchen Wench](#)

2 lbs (1 kg) thinly sliced beef sirloin, sliced 2-3mm thick (I used beef chuck)
5 cloves garlic, crushed
1 medium yellow onion, peeled
1 nashi/Asian pear, peeled (I used a bartlette)
1 sweet apple, such as fuji, grated
2/3 cup Korean soy sauce ('kanjang'), but you can substitute it with Japanese tamari soy or Chinese light soy sauce in a pinch
2 tbsps toasted sesame seed oil
2-4 tbsps sugar (this will depend on the sweetness of your pear)
2 green onions, finely sliced
freshly ground black pepper, to taste

If you can't find the beef already sliced, you can freeze the meat and then thaw it overnight in the refrigerator. Using a sharp and heavy knife, slice the half-thawed beef against the grain. Squeeze juice from the apple over the sliced beef and set aside (I wasn't sure what to do with the remaining apple bits, so I gave it to my dog). Grate the onion and pear into pulp. Ellie says you can blend it together, but it makes the marinade watery. Mix the pear and onion pulp with the soy sauce and crushed garlic. If it's not sweet enough for your tastes, add sugar and taste until it meets your liking. Place the meat in a bowl or a ziploc bag and pour in the marinade. Add the sesame seed oil, sliced green onions, and black pepper. Massage the marinade into the meat for about 1-2 minutes, making sure none of the slices of beef are stuck together and that the marinade has been distributed evenly. Cover the bowl with plastic or seal the ziploc bag and refrigerate for at least a few hours, ideally overnight, and cook over a griddle or in an uncoiled non-stick frying pan. You can reserve pan juices to serve over your rice (really really good suggestion).