

Bul Kogi

Serves 4:

Ingredients

1 1/2 pound steak: london broil, sirloin, skirt or ribeye

Marinade:

1/4 cup low sodium soy sauce

3 tablespoons raw or granulated sugar

1 tablespoon sesame oil

1 tablespoon mirin

1 teaspoon toasted sesame seeds

3 garlic cloves, pressed

3 scallions, sliced

Accompaniments:

butter lettuce leaves

steamed rice

sliced avocado

carrot ribbons (made using a peeler)

sliced scallions

toasted sesame seeds

Sriracha sauce

Preparation

Make marinade: mix together soy sauce, raw sugar, sesame oil, mirin, toasted sesame seeds, garlic, and scallions--white and about 3 inches of the green part thinly sliced.

Place steak in a casserole and pour marinade over the meat, making sure to coat it well.

Cover and refrigerate for at least 1/2 hour and up to 8 hours in advance.

Prepare the grill.

Remove the steak from the refrigerator to allow it to come to room temperature.

Grill steak about 10 minutes on each side, depending on thickness, for rare to medium rare.

Cook a few minutes longer on each side if you prefer your meat more well done.

Boil leftover marinade, reducing it slightly to make a sauce.

Place in a small bowl to reserve.

Allow the grilled beef to rest for about 10 minutes, then thinly slice against the grain.

Top with more of the toasted sesame seeds.

Serve steak with rice, reduced marinade and butter lettuce leaves to use for wraps.

Put out a variety of toppings: kimchi (Korean pickled vegetables), sliced avocado, carrot ribbons, sliced scallions, sesame seeds, and Sriracha chili sauce.

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