

Gyudon

Ingredients

- 2 yellow onions, sliced
- 2 cups *dashi* or chicken broth
- 1 cup sake or mirin
- 1/2 cup soy sauce
- 1/4 Tbsp sugar
- 2 lbs thinly shaved steak
- 2 tsp grated ginger root
- salt to taste
- 4 cups cooked white rice
- 1 bunch of scallions, green parts only, sliced
- 4 poached eggs (optional)
- shichimi* to taste (optional)

Directions

Add onions, *dashi*, sake, soy sauce and sugar to a medium sauce pan and heat to a simmer over medium heat. Cook, stirring occasionally, until the onions soften, about 5-10 minutes.

Add beef and continue cooking, stirring often, until the beef is cooked through and the broth has slightly reduced, about 5 minutes. Add the ginger and simmer for one more minute. Add salt to taste and more sugar, if necessary.

Divide the rice in four bowls and top with the beef and broth. Top with scallions, poached eggs if using and *shichimi to taste*.