

# Bulgogi

## Ingredients

- 2 lbs steak, thinly sliced
- 1/2 onion, thinly sliced
- 1 Asian pear, grated
- 6 garlic cloves, minced
- 4 scallions, sliced (optional)
- 1/2 cup soy sauce
- 1/4 cup sugar
- 2 Tbsp mirin
- 2 Tbsp sesame oil
- 1 Tbsp sesame seeds
- ground black pepper to taste
- vegetable oil

## Directions

Place all ingredients in a bowl and mix very well. Marinate in the refrigerator from 1 hour to overnight. Remove the meat from the marinade, squeezing out excess.

Pour a thin film of oil on a saute pan or wok. Heat over medium-high heat. Working in batches, add the beef and attached onions to the pan and cook, stirring frequently, until the beef strips are cooked through - how long will depend on how thin you cut them. Alternatively, cook on a grill.