

BEEF BULGOGI

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This is Korea's version of barbecued beef, and it always gets raves. It's usually eaten wrapped in lettuce leaves, but you can also serve it over rice. It was adapted from *Everyday Food: Great Fast* (Clarkson Potter, 2007).

1½ pounds rib-eye steak, trimmed of excess fat

¼ cup soy sauce

1 tbsp hot chile sesame oil (or make your own by adding a dash of red pepper flakes to 1tbsp sesame oil)

2 tbsp dark brown sugar

6 garlic cloves, minced

1 tbsp finely grated, peeled fresh ginger

1 large red onion, halved and cut lengthwise into 1-inch wedges

1 green bell pepper, seeds and ribs removed, sliced into 1/2 -inch strips

4 tbsp vegetable oil

1 small head Boston lettuce, separated into leaves, or substitute baby romaine leaves (or serve with hot steamed rice)

To make the beef easier to slice, place in the freezer (for about 20 minutes) while you prepare the sauce. In a small bowl, whisk together the soy sauce, sesame oil, brown sugar, garlic, and ginger. Place the onions and peppers in a small bowl; toss with half the soy marinade.

Remove beef from freezer and slice diagonally (across the grain) into 1/8-inch strips. Toss the steak in the remaining marinade; let stand 15 minutes.

Heat 2 teaspoons of the vegetable oil in a large nonstick skillet over medium high heat. Add onions and peppers; cook until softened, about 5 minutes. Transfer to a plate.

Heat the remaining 2 tsp oil over high heat. Cook half the meat turning often, until browned, about 2 minutes. Transfer to a plate. Cook the remaining meat.

Return first batch and any accumulated juices to the pan; add the onion mixture. Cook, tossing, until heated through, about 1 minute. To serve, roll up the beef in lettuce leaves or serve over hot steamed rice.

Serves 4.