



# Beef Bulgogi

**Makes:** 4

**Prep time:** 10 minutes, plus marinating time

**Cook time:** 5 minutes

## Ingredients:

500g rib eye or sirloin steak, very thinly sliced

3 tablespoons soy sauce

1 tablespoon light brown sugar

1 tablespoon mirin

4 cloves garlic

1 inch piece ginger, peeled

1 red apple, cored and skinned

1 teaspoon sesame oil

½ teaspoon dark soy

Sesame seeds, to garnish

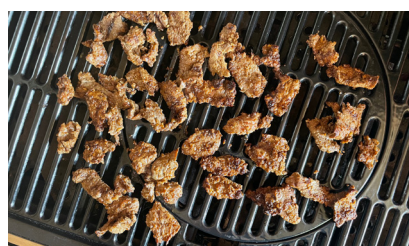
A few thinly sliced spring onions, to garnish

Rice, to serve

Kimchi, to serve

This Korean dish is really quick to cook on the BBQ. You will need to slice the steak thinly, and some people find it is easier to do this after the meat has had 30 minutes or so in the freezer, to firm up. Both rib eye and sirloin cuts will work for this recipe.

## Method:



**1.** Combine the soy sauce, light brown sugar, mirin, garlic, ginger, apple, sesame oil and dark soy in a blender and whizz until smooth.

**2.** Combine the thinly sliced beef with the marinade and refrigerate for a few hours or overnight if you can.

**3.** Once you're ready to cook, heat two gas burners on the Jupiter Outback BBQ and set the heat to high. Cook the beef slices for a minute or two each side, or until cooked and caramelised.

**4.** Serve the beef bulgogi with rice, kimchi and the sesame seeds and spring onions sprinkled on top.