

Bulgogi (Korean Barbecued Beef) Lettuce Wraps

Ingredients:

3 Large Round Sirloin Steaks, about 2 lbs. total thinly sliced
½ Cup Soy Sauce
¼ Cup Sugar
4 cloves Garlic, crushed
4 Green onions
1 inch Fresh Ginger, peeled and grated or finely minced
2 Tbsp. Sesame seeds
2 Tbsp. Sesame seed oil
2 Asian Pears, thinly sliced
Iceberge lettuce, separated into leaves and kept chilled until serving

Directions:

1. Heat a nonstick pan at medium-low for about 30 seconds. Add sesame seeds and toast, shaking or stirring pan occasionally, until seeds are a nice golden brown, 2 to 3 minutes. Set aside.
2. Combine soy sauce, sugar, garlic, green onions, ginger, sesame oil, and toasted sesame seeds. Stir until the sugar has more or less dissolved.
3. Add meat, tossing to coat. Marinate 30 minutes or up to overnight.
4. Add meat on a rack over hot coals (or in a high broiler) until beef firms up and slightly charred. You want that nice glossy brown look, not the sweaty grayish look.
5. Serve with lettuce leaves and Asian pear slices, allowing guest to roll wraps themselves.

