

Beef Bulgogi

Authentic Korean beef bulgogi with tender marinated beef strips. Easy 15-minute recipe with simple ingredients for sweet, savory Korean flavors at home.

5	10	15	4	Easy
PREP MIN	COOK MIN	TOTAL MIN	SERVINGS	DIFFICULTY

Beef Bulgogi

Ingredients

- 2 lb steak
- 1 cup soy sauce
- 1 cup brown sugar
- 2 tbsp sesame
- 1 tbsp roasted sesame oil
- 3 clove garlic
- 1 tsp crushed red pepper
- 1 tsp ginger powder
- 2 tsp oyster sauce
- 1 cup scallion

Instructions

- 1 Prepare the beef**

Place the 2 pounds of beef in the freezer for 30 minutes to firm up. Remove and slice against the grain into strips no thicker than 1/8 inch, using a sharp knife.
- 2 Make the marinade**

Combine 1 cup soy sauce, 1 cup brown sugar, 2 tablespoons sesame oil, 3 minced garlic cloves, 1 teaspoon grated ginger, 1 teaspoon red pepper flakes, and 2 teaspoons sesame seeds in a large bowl. Whisk until the brown sugar completely dissolves.
- 3 Add the sliced beef to the marinade and toss with your hands until every piece is well coated. Cover the bowl with plastic wrap and refrigerate for at least 2 hours or up to 8 hours.**
- 4 Prepare for cooking**

Remove the beef from refrigerator 15 minutes before cooking to bring to room temperature. Prepare 1 cup sliced green onions for garnish.
- 5 Cook the bulgogi**

Heat a large cast iron skillet or wok over high heat until smoking hot, about 3-4 minutes. Add half the marinated beef in a single layer, letting excess marinade drip back into the bowl.
- 6 Cook without stirring for 2-3 minutes until the bottom develops a deep brown caramelization. Stir and continue cooking for 2-3 minutes more until beef is cooked through and edges are crispy.**

- 7 Transfer the first batch to a serving platter and repeat with remaining beef. Cook the second batch using the same method, 4-6 minutes total.
- 8 **Finish and serve**
Combine both batches on the serving platter and garnish with the prepared green onions and additional sesame seeds. Serve immediately while hot.

Tips

Freeze the beef for 20-30 minutes before slicing to make thin, even cuts easier to achieve.

Always cut against the grain to ensure maximum tenderness – look for the direction of muscle fibers and slice perpendicular to them.

Let marinated beef sit at room temperature for 30 minutes before cooking for more even cooking and better flavor development.

Use a large skillet or wok to avoid overcrowding, which causes steaming instead of proper caramelization.

Allow excess marinade to drip off before cooking to prevent burning and achieve better browning.

Preheat your cooking surface thoroughly before adding the beef for optimal searing.

For extra sweetness, sprinkle an additional 1/2 teaspoon brown sugar over the meat just before stir-frying.

If sesame oil is too expensive, substitute with a neutral oil like canola, but add a sprinkle of toasted sesame seeds for flavor.