

Bulgogi

Authentic Korean Bulgogi recipe with tender marinated beef. Easy 15-minute cooking time with simple ingredients for this popular Korean BBQ dish.

5	10	15	4	Easy
HAZIRLIK DK	PI?IRME DK	TOPLAM DK	PORSIYON	ZORLUK

Bulgogi

Malzemeler

- 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

Yapılı???

- Prepare the meat**

Slice the 2 lb beef into thin strips, about 1/8-inch thick, cutting against the grain for maximum tenderness.
- Make the marinade**

Whisk together 1 cup soy sauce, 1 cup brown sugar, 2 tablespoons sesame oil, 1 tablespoon grated ginger, 3 minced garlic cloves, 1 teaspoon sesame seeds, and 2 teaspoons red pepper flakes in a large bowl until the sugar completely dissolves.
- Add the sliced beef to the marinade and toss until all pieces are thoroughly coated. Cover and refrigerate for at least 1 hour or up to 4 hours for deeper flavor.**
- Cook the bulgogi**

Heat a large skillet or wok over high heat until it begins to smoke lightly.
- Add half the marinated beef in a single layer, reserving the marinade. Cook without stirring for 2-3 minutes until the bottom is caramelized and slightly charred.**
- Stir the beef and continue cooking for another 2-3 minutes until cooked through and edges are crispy. Transfer to a serving plate and repeat with remaining beef.**
- Pour the reserved marinade into the hot skillet and cook for 1-2 minutes until it reduces slightly and becomes glossy.**

8 Finish and serve

Pour the reduced marinade over the cooked beef and garnish with 1 cup chopped green onions. Serve immediately while hot with steamed rice.

İpuçlar?

For easier slicing, place your beef in the freezer for 20-30 minutes before cutting. The partially frozen meat will be firmer and much easier to slice into thin, uniform strips.

Always slice your meat against the grain to ensure tender, easy-to-chew pieces. The grain refers to the direction of the muscle fibers running through the meat.

Let the marinated beef come to room temperature for at least 30 minutes before cooking. Room temperature meat cooks faster and releases less moisture during cooking.

Use a large wok or skillet to prevent overcrowding the meat. Overcrowded meat will steam rather than sear, resulting in less flavorful bulgogi.

Drain excess marinade from the beef before cooking to achieve better browning and prevent the meat from steaming in its own juices.

Heat your pan thoroughly before adding the meat to ensure proper searing and that characteristic slightly charred flavor.

For extra sweetness, sprinkle an additional 1/2 to 1 teaspoon of brown sugar over the meat before cooking.

Don't skip the green onions at the end - they add freshness and color that balances the rich, savory flavors of the bulgogi.