

## **Bulgogi**

*by Jen Lee via Food Network*

1 pound rib-eye

Marinade:

1/2 cup soy sauce

1 Korean pear or Asian pear, grated with juices

2 tablespoons finely chopped garlic

1/2 small white onion, grated or sliced

1 tablespoon grated fresh ginger

2 tablespoons light brown sugar

1 tablespoon honey

2 tablespoons sesame seeds, toasted

2 tablespoons toasted sesame oil

1 tablespoon ground red pepper

1/4 teaspoon ground black pepper

2 green onions, thinly sliced

1 (20-ounce) bottle lemon-lime soda, optional (recommended: Sprite or 7-Up)

Place rib-eye in freezer for about 30 minutes so that it is easier to thinly slice.

When partially frozen, remove from freezer and thinly slice. Set aside.

Whisk together all the marinade ingredients in a large baking dish. Add the thinly sliced beef and turn to coat. Cover and refrigerate for at least 1 hour or overnight; it is best if marinated overnight.

Heat grill to high. Remove beef from marinade and grill for 1 to 2 minutes per side. Remove from heat and set aside until ready to compile Bibimbap.

(Servings: 4 servings, Prep time: 2 hrs-overnight, Cook time: 15 min., Difficulty: Easy)