

MAIN INGREDIENTS:

- 3 Cups Beef (Sirloin or any cut)
- 1 Onion
- 1/2 Carrot

SAUCE:

- 6 Tbsp Soy Sauce
- 3 Tbsp Sugar
- 3 Tbsp Asian Pear Juice
- 3 Tbsp Cooking Wine
- 3 Tbs Green Onion
- 1 1/2 Tbsp Garlic
- 1 Pinch Ginger Powder
- 1 Tbsp Sesame Seeds
- 1/4 tsp Black Pepper
- 1 Tbsp Sesame Oil

SERVING INGREDIENTS:

- Lettuce Leaves
- Soybean Paste (Optional)
- Garlic (Optional)
- Onion (Optional)
- Carrot (Optional)
- Cucumber (Optional)

Bulgogi is one of the most famous Korean foods. Many foreigners visit Korea and try this delicious dish and love it. It not only has good flavor, but the way of eating this food is unique. We usually grill bulgogi on the table while we are eating a meal in a restaurant. Wrap bulgogi with lettuce and add soybean paste, garlic, onion, carrot, or cucumber depending on your taste. If you have a chance to visit Korea, I recommend you to try bulgogi. If you don't, then try my recipe at home.

PREPARING BULGOGI:

- Slice 1 onion, cut 1/2 carrot, mince 1 1/2 Tbsp garlic, and chop the green onions.
- Cut 3 cups of beef thinly.
- In a bowl, combine all ingredients for the sauce.
- In a large bowl, combine all the beef, vegetables and the sauce together and mix.
- Either cover the bowl with plastic wrap or transfer to a container and refrigerate for at least half a day to marinate.
- The next day, cook the marinated beef in a pan until the beef is cooked.
- Serve the cooked beef at the table with the serving ingredients.
- Take a lettuce leaf and add the meat and your choice of the other ingredients. Neatly fold the edges of the leaf over and enjoy!

