



KOREAN BULGOGI

Ingredients:

- 500 gr Rib eye
- 1 small pear
- 2 tbsp soy sauce
- 1 tbsp brown sugar
- 2 tbsp sesame oil
- 3 garlic cloves
- 1 inch ginger
- 1 tbsp Gochujang
- 2 tbsp vegetable oil
- 1 tsp toasted sesame seeds

Supplies:

- Shichirin
- Binchotan
- yakitori bars
- BBQ spiesen

Kamado set up:

- Direct heat

PREP TIME

Thinly slice the ribeye. Then grate the pear, garlic and ginger. In a medium bowl, mix the meat with the pear, soy sauce, brown sugar, sesame oil, garlic, ginger and Gochujang. Let the meat marinate in the fridge for at least 2 hours and preferably overnight.

Once the meat is marinated, light a medium amount of Binchotan, fully open the sliders of the Shichirin and allow it to reach temperature. When the Shichirin is up to temperature place the Yakitori bars.

PREPARATION

Skewer the meat on the BBQ skewers and grill for a few minutes per side until cooked through.

Top the bulgogi (ribeye) with the toasted sesame seeds and serve with rice, lettuce and some chopped spring onion.