BEEF BULGOGI

2 pounds flank steak
2 tablespoons vegetable oil (divided)
2 green onions (thinly sliced)
1 teaspoon toasted sesame seeds

Marinade
¼ cup soy sauce
1 tablespoon rice vinegar
3 tablespoons light brown sugar
2 tablespoons sesame oil
5 cloves garlic (minced)
1 tablespoon freshly grated ginger
½ cup Asian pear (grated)
⅛ teaspoon red pepper flakes

Chill the Steak
• Wrap the flank steak in plastic wrap, and place in the freezer for 30 minutes.
• Unwrap and slice across the grain into ¼-inch thick slices.

Marinate
• In a medium bowl, combine all the marinade ingredients. Add them to gallon size zip lock bag and add the steak slices.
• Marinate for at least 2–3 hours or overnight, turning the bag occasionally.

Cook
• Place a large cast-iron grill pan over medium-high heat and once heated through, add 1 tablespoon of vegetable oil.
• Once the oil is hot, working in batches, add the steak slices to the pan in a single layer and cook until charred, flipping once. It takes about 2–3 minutes per side to cook.
• Add the remaining 1 tablespoon of vegetable oil and cook the rest of the steak.
• Serve immediately over rice if desired, garnished with chopped green onions and toasted sesame seeds.