

Korean BBQ Beef

Recipe By Family Table Staff



Cooking and Prep:  1
h 50 m

Serves:  6

Contains:   

Preference: Meat

Difficulty: Easy

Source: Family Table by
Mishpacha Magazine

Cuisines: Korean

Ingredients (9)

For Beef

1 pound French Roast or Oyster Steak

For Sauce

1 cup Gefen Soy Sauce

1 cup Gefen Honey

1/2 cup white vinegar

- 1 teaspoon chopped ginger or 1 cube **Dorot Gardens Frozen Ginger**
 - 1 teaspoon chopped garlic or 1 cube **Gefen Frozen Garlic**
 - 1 cup chopped scallions
 - 1/4 teaspoon white pepper
 - 1/2 teaspoon crushed red pepper flakes
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Start Cooking

Prepare the Beef

1. Preheat oven to 350° F. In a frying pan, sear outside of the meat.
2. Position the meat in a 9" x 13" pan and place in oven until medium well.
3. Remove from oven and let sit for 30 minutes. When cool enough to be handled, dice into ½" x ½" cubes.

Prepare the Sauce

1. In a mixing bowl, combine soy sauce, white vinegar and honey and stir until even.
2. Add remaining spices while continuing to stir.
3. Pour contents of bowl into a saucepan and bring to simmer for 10 minutes.

Note:

Place diced cubes of beef on plate and pour sauce on top.