

Authentic Korean-Style Beef Bulgogi: Easy Recipe & Marinade

Prepare to experience a burst of incredible flavor with this classic



TIME
20-30 min

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INGREDIENTS

- 1 1/2 lb beef sirloin, thinly sliced (or other tender cut like ribeye)
- 1/4 cup soy sauce
- 2 tablespoons sugar (granulated or brown)
- 2 tablespoons sesame oil (toasted sesame oil recommended)
- 4 cloves garlic, minced
- 1 small onion, thinly sliced
- 2 green onions, chopped (divided for marinade and garnish)
- 1 tablespoon sesame seeds (divided for marinade and garnish)
- 1/4 teaspoon black pepper
- 1/4 teaspoon red pepper flakes (optional, for a hint of heat)
- 1/2 Asian pear, grated (optional, but highly recommended for tenderness and subtle sweetness)

DIRECTIONS

1. Let's get this delicious : Korean-Style Marinated Beef Bulgogi cooking!
2. Prepare the : Marinade: In a large bowl, combine the 1/4 cup soy sauce, 2 tablespoons sugar, 2 tablespoons sesame oil, 4 cloves minced garlic, 1 small thinly sliced onion, 1 of the chopped green onions, 1 tablespoon sesame seeds (reserving some for garnish), 1/4 teaspoon black pepper, and 1/4 teaspoon red pepper flakes (if using). If using the optional 1/2 grated Asian pear, add it to the marinade now and mix well.
3. Marinate the : Beef: Add the thinly sliced beef sirloin to the marinade mixture in the bowl. Mix thoroughly with your hands or a spoon until all the beef slices are well coated. Cover the bowl with plastic wrap and marinate in the refrigerator for at least 1 hour. For best flavor and tenderness, marinate overnight (8-12 hours).
4. Cook the : Beef: Heat a large skillet or grill pan over medium-high heat. You want the pan to be very hot to achieve a good sear. Add the marinated beef slices to the hot pan in a single layer, ensuring not to overcrowd the skillet. Cook the beef for 2-3 minutes per side, stirring occasionally, until the beef is cooked through, slightly caramelized, and has nice browned edges. Cook in batches if necessary to avoid steaming the beef.
5. Serve: Transfer the hot bulgogi to a serving platter. Serve immediately with steamed white or brown rice. Garnish with additional sesame seeds and chopped green onions if desired.

SWAPS & NOTES

Beef: Beef sirloin is a great choice for its tenderness and flavor.

Ribeye or tenderloin are also excellent options.

The key is to slice the beef very thinly (partially freezing the beef for 20-30 minutes before slicing can help achieve this).

Soy Sauce: Use regular or low-sodium soy sauce.

TIPS FOR SUCCESS

Thin Slices are Key: The thinner the beef is sliced, the more tender it will be and the faster it will cook.

Partially freezing the beef for 20-30 minutes before slicing makes it easier to cut thinly.

Marinate for Flavor: While 1 hour works, marinating overnight truly deepens the flavor and tenderizes the beef.

Hot Pan, Don't Crowd: A very hot skillet is essential for a good sear.

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Original recipe: <https://chefmaniac.com/authentic-korean-style-beef-bulgogi-easy-recipe-marinade/>