

Bulgogi (Korean Marinated BBQ Beef)

Ingredients

Beef & Vegetables:

- 700g beef, thinly sliced
- 1 small onion, thinly sliced
- 2 green onions, cut into 2-inch pieces
- 1 pack enoki or beech mushrooms

Marinade:

- 4 tbsp brown sugar
- 2 tbsp Korean rice syrup or liquid malt extract
- 1 tbsp Korean plum extract (optional)
- 3/4 cup soy sauce
- 3 tbsp minced garlic
- 3 tbsp sesame oil
- 2 tbsp mirin or Korean cooking wine
- Black pepper, to taste
- Additional sugar if not using syrup or plum extract

Instructions

1. Slice the beef very thinly against the grain if not pre-sliced and place in a large mixing bowl.
2. Combine soy sauce, sugar, rice syrup, plum extract, garlic, sesame oil, mirin, and black pepper in a bowl and mix until the sugar is mostly dissolved.
3. Pour the marinade over the beef, add onions, green onions, and mushrooms, mix well, and refrigerate for at least 30 minutes or up to overnight.
4. Heat a large skillet or grill pan over medium-high heat and cook the beef mixture in batches for 3–5 minutes until cooked through and lightly caramelized.
5. Serve hot with rice, lettuce wraps, or Korean side dishes.

Note & Storage

- Store leftovers in an airtight container in the refrigerator for up to 3 days.
- Reheat gently in a skillet over medium heat.
- Freeze cooked or uncooked bulgogi in freezer-safe bags for up to 2 months.
- Thinly sliced ribeye, sirloin, or brisket works best for bulgogi.
- Enoki, beech, shiitake, oyster, or cremini mushrooms all work well.
- Add soaked Korean sweet potato noodles for extra chewy texture.
- Marinate up to 24 hours in advance or freeze raw marinated beef for later use.