

## *A Potluck Festival of Asian Pacific Cuisine*

### **Bulgogi**

#### Ingredients:

- 1 pound Beef-top or sirloin steak — (boneless)
- 1/4 cup Soy sauce
- 2 tablespoons Sesame oil
- 1/4 teaspoon Pepper
- 3 Green onions — finely chopped
- 2 Cloves garlic — minced
- 2 teaspoons Sugar — or to taste
- 2 teaspoons rice wine

- ✪ Cut beef diagonally across the grain into 1/8 inch slices.
- ✪ Mix remaining ingredients.
- ✪ Stir in beef and coat well. Cover and marinate at room temperature for 2 hours or overnight in the refrigerator.
- ✪ Stir fry in hot oil using a large skillet or wok over medium heat until light brown, 2 to 3 minutes

Additional recipes may be found on the BA Diversity Task Force website at  
[www.ars.usda.gov/Aboutus/BA\\_Diversity\\_Task\\_Force](http://www.ars.usda.gov/Aboutus/BA_Diversity_Task_Force)