Main dishes / South Korea

Korean Bulgogi

Thin ribbons of beef, lacquered in a pear-soy marinade, hit a screaming hot grill and caramelize in seconds — sweet, smoky, and impossibly tender with every char-edged bite.

Time 140 min **Servings** 4

What you'll need.

- ☐ 500 g Beef ribeye or sirloin, sliced 3mm thin
- ☐ 60 ml Soy sauce (tamari for gluten-free)
- ☐ 15 g Garlic, minced
- ☐ 15 ml Toasted sesame oil
- ☐ 5 g Toasted sesame seeds
- ☐ 80 g Asian pear, grated (or kiwi)
- ☐ 20 g Brown sugar
- ☐ 40 g Scallions, thinly sliced
- ☐ 2 g Black pepper, freshly ground

Let's make it.

01 Grate the Asian pear on the fine side of a box grater directly into a large bowl — you want the juice and the pulp both. Add soy sauce, brown sugar, minced garlic, scallions, sesame oil, and black pepper. Stir until sugar dissolves. Add the sliced beef and work the marinade into every layer with your hands, separating each slice. Cover and refrigerate for at least 2 hours, up to overnight. The pear enzymes tenderize the meat; beyond 12 hours the texture goes mushy.

02 Heat a cast-iron grill pan, griddle, or outdoor grill to the highest possible heat — you want visible shimmer and the first hint of smoke. Shake excess marinade off each slice and lay flat in a single layer; do not overcrowd or the beef will steam rather than char. Cook in batches: 60–90 seconds per side. You are looking for caramelized edges and a slight char on the raised grill marks. The sugar in the marinade wants to burn quickly — control heat with confident speed, not low temperature.

03 Transfer the hot bulgogi to a serving platter. Scatter toasted sesame seeds over the top. Serve immediately with steamed short-grain rice, kimchi, and fresh lettuce leaves for wrapping. Bulgogi waits for no one — the caramelized crust softens within minutes as steam builds under the slices.

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Servings are an estimate; check quantities in the source recipe.
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