

**Korean BBQ Beef (Bulgogi)**

Yields: 4 Preparation time: 30 minutes

**Ingredients**

- 1 pound beef top sirloin, thinly sliced
- 1 tablespoon sesame oil
- 1 recipe of Korean dipping sauce/marinade



**Instructions**

1. In a zip lock bag add thinly sliced meat and marinade. Refrigerate overnight.
2. Heat a large sauté pan over medium high heat, add sesame oil. Add the marinated thinly sliced beef and cook until preferred doneness.
3. Serve immediately.

