

BAGOGI

(ba-go-gee)

*“My husband’s favorite dish while in Korea was bagogi. It is still one he loves and I happen to like it too.
Recipe courtesy of Nancy White.”*

INGREDIENTS / DIRECTIONS

Set 1

2 lbs. top sirloin

Set 2

1 medium onion, thinly sliced

16 T. soy sauce

½ t. black pepper

9 T. brown sugar

10 cloves garlic, minced

Set 2 cont.

2 T. minced ginger

2 t. sesame oil

6 T. Coke

Set 3

1 T. vegetable oil

1 medium onion, thinly sliced

Set 4

sesame seeds for garnish

Tools: large bowl, medium bowl, large pot

1. Rinse the meat. Cut the beef into very thin slices, about 2 inches long and place in a medium bowl. It is essential to this recipe that the slices are about 1/8 inch thick. Set aside. ^A
2. In a large bowl, combine half of the sliced onions, soy sauce, black pepper, 9 tablespoons brown sugar, garlic, ginger, sesame oil, coke or apple juice. Stir to combine. Taste mixture, add more sugar if necessary.
3. Add meat to the mixture and let marinate for 30 minutes, no more than an hour.
4. Heat pot and 1 tablespoon of vegetable oil. Sautee remaining onions, add beef and onions from the marinade.
5. Pour ½ of marinade into the meat and simmer uncovered to slightly reduce liquid.
6. Use less marinade if a stir-fried bagogi is preferred.

Recipe from A TASTE OF GUAM by Paula Quinene of PaulaQ.com.