

Kimbab

Recipe supplied by Clair Ross

ingredients

- 500g thinly sliced sirloin beef
- ½ brown onion
- 2 tablespoons frying oil
- 2 ½ tablespoons Korean soy sauce
- 2 tablespoons sugar
- 2 cloves of chopped garlic
- 1 tablespoon sesame oil
- 1 tablespoon (15ml) red wine
- 2.5 grams of black pepper (good pinch)

directions

- Slice onion into thin slices and set aside.
- Combine soy sauce, sugar, chopped garlic, sesame oil, red wine and black pepper in a large bowl and whisk with fork.
- Add sliced beef to marinade and make sure the sauce covers all of the beef. You will need to use your hands to massage everything together.
- Marinate the beef for about 30 minutes.
- Heat frying pan on high heat, then add oil and stir fry the meat until it is slightly brown on both sides. Pan should be hot enough so that the meat sizzles as it touches the pan.
- Add sliced onion.
- Optionally, you could also add other ingredients such as finely sliced carrot at this stage if you want more vegetable.

