

BULGOGI LETTUCE WRAPS



INGREDIENTS

- 1 lb beef tri tip
- 3 heads bibb lettuce, cleaned
- 1 each carrot, peeled & julienned
- 3 each green onion, finely sliced
- 1 each red bell pepper, julienned
- 1 can water chesnuts, chopped
- vegetable oil, for sauteeing

MARINADE INGREDIENTS

- $\frac{3}{4}$ cup soy sauce
- $\frac{1}{4}$ cup chicken stock
- 3 tbsp green onions, finely chopped
- 3 tsp garlic, minced
- 2 tsp ginger, minced
- $\frac{1}{2}$ tsp black pepper
- 1 tbsp brown sugar
- 2 tbsp white sesame seeds, toasted & ground
- 1 tbsp sesame oil

CARD 1 OF 2

BULGOGI LETTUCE WRAPS (cont.)



DIRECTIONS

Put beef in the freezer for about an hour. Slice the beef thin. Set aside.

For the marinade: Combine all marinade ingredients and add beef. Marinate at least 3 hours. You may marinate overnight.

Remove beef from marinade, and saute in a pan on high heat with the oil.

Add carrots, red pepper, water chesnuts, and green onions.

Cook for about 3 minutes and add some marinade. Cook another 3 minutes keep stirring.

Place some of the beef mixture in the lettuce leaf, roll up and enjoy.

CARD 2 OF 2