



Mom's Bulgogi WITH CUCUMBER KIMCHI SALAD

from [Magnolia Table Cookbook](#)

prep: 20 minutes, plus 4 to 5 hours
marinating

cook: 10 to 20 minutes

cool: none

bulgogi

1½ cups packed light brown sugar

1 cup soy sauce

5 tablespoons sparkling dessert wine, such
as Banfi Rosa Regale, or sparkling grape
juice

3 tablespoons sesame oil

2 green onions (light and dark green parts),
chopped, plus ¼ cup sliced for serving

2 garlic cloves, chopped

1 teaspoon freshly ground black pepper

4 to 5 pounds beef tenderloin, rib-eye,
top sirloin, or sirloin steak, thinly sliced
(see Note)

cucumber kimchi salad

2 English cucumbers, peeled if desired, cut
into ½-inch dice

2 green onions (light and dark green parts),
thinly sliced on the diagonal

2 garlic cloves, minced

1 to 2 teaspoons gochugaru (Korean red
pepper flakes; see Tip)

2 teaspoons sugar

1 teaspoon rice vinegar

1 teaspoon sesame oil

½ to 1 teaspoon kosher salt, to taste

for serving

Steamed white rice

1 to 2 tablespoons thinly sliced green onion
(light and dark green parts) as needed, for
garnish

3 tablespoons sesame seeds, toasted,
for garnish

1. Marinate the bulgogi: In a large bowl, whisk together the brown sugar, soy sauce, wine, sesame oil, green onions, garlic, and pepper until well combined. Add the beef and coat it completely in marinade. Cover and refrigerate for 4 to 5 hours.

2. To make the cucumber kimchi salad: In a medium bowl, combine the cucumbers, green onions, garlic, gochugaru, sugar, vinegar, sesame oil, and salt to taste and stir gently. Cover and refrigerate until ready to serve.

3. Prepare a hot grill. If the pieces of beef are so small that they may fall through the grates, use a grilling skillet or place a sheet of foil on the grill.

4. Grill the beef on both sides until medium-well, 3 to 5 minutes, flipping halfway through cooking. Don't crowd the skillet or foil, so do this in batches if necessary. As you finish each batch, transfer it to a serving platter and continue with the remaining beef.

5. Serve the bulgogi on top of steamed rice. Garnish with green onion and toasted sesame seeds and spoon the cucumber kimchi salad alongside.

6. Store the leftover bulgogi and cucumber kimchi salad in separate covered containers in the refrigerator for up to 3 days.

Makes 6-8 servings

note: *My mom usually has the butcher slice the beef for this dish when she buys it. If you live near a Korean market, they often sell packages of sliced rib-eye or top sirloin; sometimes they're even marked*

specifically for bulgogi. If you buy big pieces to cut yourself, freeze the meat for about 30 minutes before cutting so that it's easier to slice thinly and cut against the grain.

tip: *Gochugaru, or Korean red pepper, is commonly used in kimchi. It adds precisely the right amount of heat and unique flavor to the cucumber salad. Authentic Korean brands are readily available at Asian grocery stores or online, and the McCormick spice company packages it as well.*

Hot Dogs & Rice

prep: 30 minutes

cook: 10 minutes

cool: none

White Rice (per directions on box or bag) -
6 servings

2 - 8 packs all beef hot dogs, sliced into ¼"
rounds

2 green onions, thin sliced

½ teaspoon sesame seed, crushed

½ teaspoon gochugaru

1 teaspoon neutral oil

optional add-ins

½ teaspoon garlic, minced

1 jalapeño, finely chopped

¼ cup white or yellow onion, diced fine

1. Cook rice according to directions on the box or bag.

2. In a large skillet, over medium high heat, heat the oil. Add hot dogs and green onions to the skillet, stirring occasionally. Sauté 5 to 7 minutes or until slightly browned. Add in any



optional add-ins and sauté another few minutes; for garlic, only sauté for about 30 seconds or until fragrant.

3. Push hot dogs to the edge of the skillet. Add crushed sesame seeds to the center of the pan and toast for a few seconds.

4. Remove from heat. Add in gochugaru and toss to coat well. Serve while hot over rice.

Makes 6 servings

Mochi

prep: 55 minutes

cook: 25 minutes

cool: 10 minutes

red bean paste

1 can red beans, undrained

1 cup sugar

Pinch of salt

mochi dough

1 cup sweet rice flour (mochiko)

2 cups sugar

$\frac{3}{4}$ cups water

$\frac{1}{4}$ teaspoon salt

$\frac{1}{4}$ cup cornstarch

for bean paste

1. In a pot, combine red beans, sugar and salt. Cook down for 10 minutes, until softened and jammy, adding water if needed. When beans become soft, mash into a paste.

2. Spread mixture out on $\frac{1}{4}$ sheet tray and cover with plastic wrap. Put in the freezer or fridge to cool quickly.

for dough

1. In a bowl, combine sweet rice flour with water and stir with a wooden spoon until crumbly.

2. Put the bowl over a double broiler and cover with a tea towel to steam for 15 to 20 minutes.

3. Move steamed dough to a sauce pot and add 2 cups sugar, mixing for 10 minutes over medium to medium low heat until the dough pulls away from the side and starts to ribbon. A little crust will start to form on the bottom.

4. Dust nonstick baking mat with cornstarch and knead dough, using more cornstarch if needed.

5. Roll into a snake, about 1" in diameter, and cut into 2" pieces. Shape cut pieces into balls, keeping all unused mochi covered.

6. Flatten each ball into a circle, about $2\frac{1}{2}$ " in diameter. Put on cornstarch-dusted silicone baking mat, brushing off excess cornstarch before adding the filling.

7. Put a scoop of cooled red bean paste in the center of mochi dough and wrap up to encase the filling, gently pinching the seams to seal.

8. Transfer completed mochi to the fridge to cool. Mochi is best the day it's made.

Makes 12 mochi