



Korean BBQ Beef Rice Stack



Ingredients, Meat:

- 1 lb. Beef sirloin or ribeye, thinly sliced
- 4 TBLs Soy sauce
- 2 TBLs Brown sugar
- 2 TBLs Sesame oil
- 3 Cloves garlic, minced
- 1 tsp Grated ginger
- 1 TBL Rice vinegar
- ½ tsp Ground black pepper
- 1 TBL Sesame seeds (optional)

Ingredients, Rice Layer

- 2 Cups cooked jasmine rice
- 1 TBL Rice vinegar
- 1 tsp Sugar
- ½ tsp Salt

Ingredients, Vegetable Garnish

- 1 Cucumber, thinly sliced
- 1 Avocado, sliced
- 1/3 Cup shredded carrots
- ¼ Cup green onions, sliced

Ingredients, Finishing Touch

- Sunny up fried egg
- Nori strips (optional)
- Sliced green onions
- Extra sesame seeds
- Spicy mayonnaise (optional)

Method:



1. In a large bowl, combine soy sauce, brown sugar, sesame oil, minced garlic, grated ginger, rice vinegar, and black pepper. Add the thinly sliced beef and toss until thoroughly coated. Cover and marinate in the refrigerator for at least 20 minutes, up to 1 hour.
2. Heat a skillet over medium-high heat. Add the marinated beef in a single layer and cook for 3 to 5 minutes, stirring occasionally, until browned and cooked through. Sprinkle with sesame seeds and transfer to a plate.
3. In a small bowl, mix rice vinegar, sugar, and salt until dissolved. Pour the mixture over the warm cooked jasmine rice and stir gently until the rice is evenly seasoned.
4. Thinly slice the cucumber, slice the avocado, shred the carrots, and finely slice the green onions.
5. Place a ring mold or ramekin on a serving plate. Firmly pack cooked rice into the base. Add a layer of Korean BBQ beef, followed by cucumber, avocado, shredded carrots, and green onions. Gently remove the mold to reveal the layered stack.
6. Top with nori strips, extra green onions, additional sesame seeds, and a drizzle of spicy mayonnaise if desired. Serve immediately.

Notes

1. Ensure the beef is sliced as thinly as possible for optimal tenderness and quick cooking.
2. Use a firm rice, such as jasmine, for better structure when layering the stack.