KOREAN BBQ BEEF

BLEND INTO A SAUCE

- 15-ounce can **pears**, drained (or 2 fresh pears, cored)
- one 2-inch knob of ginger
- 4 cloves garlic, peeled
- 1/4 cup soy sauce
- ¼ cup **brown sugar**
- 1 tablespoon sesame oil

FREEZE SAUCE WITH

• 2 lbs. beef chuck or top sirloin, cut into 6 pieces

INSTANT POT

SLOW COOKER

High Pressure 45 mins

High Setting 4 hrs

(65 minutes for beef chuck) 10-minute natural release Thaw ingredients first

FINAL STEP

Serve in rice bowls or fusion-style burritos or tacos with kimchi, rice, slaw, spicy mayo, etc.

KOREAN BBQ BEEF

BLEND INTO A SAUCE

- 15-ounce can **pears**, drained (or 2 fresh pears, cored)
- one 2-inch knob of ginger
- 4 cloves garlic, peeled
- ¼ cup soy sauce
- 1/4 cup brown sugar
- 1 tablespoon **sesame oil**

FREEZE SAUCE WITH

• 2 lbs. beef chuck or top sirloin, cut into 6 pieces

INSTANT POT

SLOW COOKER

High Pressure 45 mins

High Setting 4 hrs

(65 minutes for beef chuck) 10-minute natural release Thaw ingredients first

FINAL STEP

Serve in rice bowls or fusion-style burritos or tacos with kimchi, rice, slaw, spicy mayo, etc.

KOREAN BBQ BEEF

BLEND INTO A SAUCE

- 15-ounce can **pears**, drained (or 2 fresh pears, cored)
- one 2-inch knob of ginger
- 4 cloves garlic, peeled
- 1/4 cup soy sauce
- ¼ cup brown sugar
- 1 tablespoon **sesame oil**

FREEZE SAUCE WITH

• 2 lbs. beef chuck or top sirloin, cut into 6 pieces

INSTANT POT

SLOW COOKER

High Pressure 45 mins

High Setting 4 hrs

(65 minutes for beef chuck)
10-minute natural release

Thaw ingredients first

FINAL STEP

Serve in rice bowls or fusion-style burritos or tacos with kimchi, rice, slaw, spicy mayo, etc.

KOREAN BBQ BEEF

BLEND INTO A SAUCE

- 15-ounce can **pears**, drained (or 2 fresh pears, cored)
- one 2-inch knob of ginger
- 4 cloves garlic, peeled
- ¼ cup soy sauce
- ¼ cup brown sugar
- 1 tablespoon **sesame oil**

FREEZE SAUCE WITH

• 2 lbs. beef chuck or **top sirloin**, cut into 6 pieces

INSTANT POT

SLOW COOKER

High Pressure 45 mins

High Setting 4 hrs

(65 minutes for beef chuck) 10-minute natural release Thaw ingredients first

FINAL STEP

Serve in rice bowls or fusion-style burritos or tacos with kimchi, rice, slaw, spicy mayo, etc.