

KOREAN BEEF

1/3 Cup Soy Sauce

1/4 Cup GREEN ONION, CUT INTO PIECES

2 TABLESPOONS BROWN SUGAR

1 1/2 TABLESPOONS RED WINE VINEGAR

1 1/2 TABLESPOONS OLIVE OIL

1 ~~TEASPOON~~ TABLESPOON SESAME OIL

1 ~~CL~~ CLOVE GARLIC, MINCED

1 TABLESPOON BLACK PEPPER

MIX EVERYTHING UNTIL SUGAR
IS DISSOLVED MARINADE 2-5 HOURS
SKEWER ON BAMBOO STICKS SPRINKLE
WITH SESAME SEEDS, (OPTIONAL)

GRILL to MED DONESS