

## **Korean-style grilled beef strips**

**SERVES 6**

These marinated beef strips, threaded onto skewers, are grilled briefly.

1¾ pounds thickly cut sirloin steak, well trimmed  
(meat should be 1 inch thick)

1½ teaspoons sugar

2 cloves garlic, peeled and mashed to a pulp

3 tablespoons soy sauce

4 spring onions (scallions), very thinly sliced

2 tablespoons Oriental sesame oil

2 tablespoons chopped fresh ginger

Soak 12 wooden skewers in water for 1 hour.

Cut the beef on a diagonal into very thin slices. Pile them into a bowl with the sugar. Rub the sugar into the meat and set the bowl aside for 10 minutes. Add the garlic, soy sauce, spring onions, sesame oil, and ginger. Rub them into the meat and set aside for 15 minutes.

Light the grill and let the coals turn gray. Thread each skewer with 2 strips of meat, letting the meat make a little ruffle at one end of the skewer.

Grill the skewers for a few minutes, turning them often, until they are golden brown. Serve at once.