

MARINATED SESAME BEEF

- 1½ cups chopped green onions**
- 1 cup soy sauce**
- 1 cup water**
- ½ cup sugar**
- ¼ cup sesame seeds**
- 6 garlic cloves, minced**
- 1 teaspoon freshly ground pepper**
- 1 pound bottom round of beef, thinly sliced**

Freshly cooked rice
Chopped green onions

2 to 4 servings

Combine first 7 ingredients in bowl. Place beef in ovenproof glass baking dish. Pour marinade over. Cover and refrigerate overnight, stirring occasionally.

Prepare barbecue (medium-high heat) or preheat broiler. Drain marinade from meat. Grill beef to desired doneness, turning once, about 8 minutes for medium-rare. Mound rice on platter. Top with meat. Garnish with chopped green onions. Serve immediately.