**Bulgogi Hawaiiana by Chef Grant Sato**

**INGREDIENTS**
- 1 medium sized sweet onion
- 2 cloves of garlic
- 1 pc Korean Pear, peeled
- 1/4 cup shoyu
- 1/2 cup green onion
- 1 tsp toasted Sesame seeds
- 1 tsp sesame seed oil
- 1/2 cup Maui Brewing Company Bikini Blonde Lager
- 1/2 pound thinly sliced beef chuck
- 1 cucumber for garnish
- 1/2 cup chopped Hawaiian Crown Macadamia nuts for garnish

**DIRECTIONS**
1) You can either hand grate the onion, garlic, and pear or place them in a blender or food processor until a smooth mixture is formed
2) Add the shoyu, pineapple, green onion, sesame seeds, sesame seed oil, and beer to the mixture and mix well and add in the beef
3) Allow the beef to marinate for 10 minutes to an hour then sauté the beef with a little of the marinade and serve hot
4) Enjoy it hot with rice and salad

**PREP TIME**
10 minutes

**COOK TIME**
10 minutes

**YIELD**
2 servings