

Bulgogi Hawaiiiana



Bulgogi Hawaiiiana by Chef Grant Sato

INGREDIENTS

- 1 medium sized sweet onion
- 2 cloves of garlic
- 1 pc Korean Pear, peeled
- 1/4 cup shoyu
- 1 oz dehydrated Hawaiian Crown Pineapple cut into julienne
- 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

