

# Korean BBQ Beef

Yield: 5 min  
Total Time: 40 min

Recipe from: <https://www.recipeschoose.com/recipes/marinade-for-vietnamese-bbq-beef-recipe>

## Ingredients:

- 1 1/2 pounds sirloin steak cut against the grain into thin, about 1/4" slices
- 1/2 cup rice wine or pear juice, 1 4 oz. bottle of pear juice from the baby food aisle is perfect and cheap
- 1/2 cup low sodium soy sauce regular soy sauce makes it taste vaguely like beef jerky
- 2 tablespoons brown sugar
- 2 tablespoons minced garlic
- 1 teaspoon chili sauce Sriracha
- 1 1/2 teaspoons sesame oil

## Nutrition:

1. Calories: 260 calories
2. Carbohydrate: 9 grams
3. Cholesterol: 55 milligrams
4. Fat: 7 grams
5. Protein: 32 grams
6. SaturatedFat: 3 grams
7. Sodium: 950 milligrams
8. Sugar: 4 grams

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