

# Bulgogi Stew in an earthenware pot (뚝배기 불고기)

ROMANIZED KOREAN: TTUKBAEGI-BULGOGI

## ingredients

- 1.2 lb thinly sliced ribeye
- 840 ml clean water
- 120 ml soy sauce
- 120 ml sugar
- 2 tablespoon garlic cloves, minced
- ¼ tablespoon ground black pepper
- 1 tablespoon toasted sesame oil
- 1 tablespoon plum extract
- 1 ounce onion, sliced
- 1 ounce carrot, cut into matchsticks
- 1 ounce shiitake mushrooms
- 1 ounce green onion, sliced
- 1 ounce enoki mushrooms
- 4 ounces sweet potato noodles, in room temperature water

## directions

- Combine water, sugar, soy sauce, garlic, toasted sesame oil, plum extract, and ground black pepper. Mix it well until the sugar is dissolved.
- Place a pot on the stove and pour the sauce into the pot. Let it boil!
- Once it starts to boil, add onions, carrots, shiitake mushrooms, and beef.
- Let it cook for about 10 minutes over high heat. Make sure to stir it a few times!
- Once it starts to boil again, add enoki mushrooms and green onions. Cook for 1 minute.
- As an extra step, if you wish to, move the cooked meal to an Earthenware pot. Earthenware pots will retain the heat and you'll be able to enjoy warm dishes throughout your meal!
- Put the Earthenware pot at a high temperature.
- Lastly, add sweet potato noodles and cook for 1 minute.