



Korean BBQ Sirloin Skewers

Serves 4-6

1 1/2 Lbs Sirloin Steak (very cold)
2 Tbsp **Seoul City BBQ**
3 Tbsp Canola Oil
Wood or Metal Skewers

Slaw

1/2 Small Head of Savoy Cabbage
1 Large Cucumber, Peeled and Diced
2 Fresno Chilies, Seeds Removed and Diced
1 Tbsp Canola Oil
1 Tsp **Seoul City BBQ**
2 Tsp Rice Wine Vinegar

3 Cups Cooked Short Grain Rice

Preparation:

Place your sirloin steak on a cutting board and cut into fairly thin strips (about 1/4 inch thick).

Place steak, canola oil and **Seoul City BBQ** into a large zip lock bag, massage content so that oil and seasoning is evenly distributed. Place sealed bag in fridge for two hours. If you are using wooden skewers, submerge them in cold water while steak is marinating. This prevents the skewers from catching on fire.

While the steak is marinating, lets make the slaw. Combine oil, vinegar and **Seoul City BBQ** and whisk together until thicker and combined. Toss the dressing with the veggies and chill till ready to serve.

Preheat grill to medium-high.

When meat is marinated remove from fridge and thread onto skewers. Repeat with rest of meat.

Grill about 1 minute per side, and let it rest for a couple of minutes.

To assemble, put rice first in bowl, top with slaw and then meat. You can leave the meat on the skewer for presentation, but it is much easier to eat if removed.

An great way to cook the rice is to first rinse rice until the water runs almost clear. Then add equal amount of rice & water with a pinch of salt to a sauce pan and bring to a boil. Cover and simmer on low for 10 minutes. Turn off heat and let stand 10 minutes. Turns out perfect!

This was really flavorful and truly delish!

Enjoy!