

Maine Arts Camp

Recipe Name: Sloppy Bulgogi (Korean Influenced Sloppy Joes)
Chef: Charles Limoggio CEC

Preparation Time:

Servings: 6

Portion Size

Yield:

Quantity	Unit	Ingredient Name	Prep Notes
		Quick Pickles	
½	Cup of each	Rice vinegar & water	
2	Tablespoons	Sugar	
1	Teaspoon	Sriracha Sauce	
1	Small	Cucumber	Sliced thin
½	Small	Red onion	Sliced into rose petals
		Bulgogi	
1	Pound	Lean ground beef	
½	Cup	Brown sugar	
3	Whole	Scallions	Sliced thin
2	Teaspoons	Sesame oil	
1	Tablespoon	Sriracha sauce	
1	Teaspoon	Minced garlic	
1	Teaspoon	Ginger paste	
6	Fresh	Sesame seed burger buns	

Procedure:

1. Bring rice vinegar, water, sugar, and Sriracha to a boil in a small saucepan over medium heat. Cook until sugar has dissolved, about 2 minutes. Place cucumber and red onion in a flat-bottomed dish and pour vinegar mixture over the top. Set aside to pickle as you prepare the bulgogi.
2. Heat a large skillet over medium-high heat. Cook and stir ground beef in the hot skillet until no longer pink, about 5 minutes. Drain and discard grease; return beef to skillet. Add soy sauce, brown sugar, green onions, sesame oil, Sriracha, garlic, and ginger. Cook, stirring occasionally, until sauce begins to thicken, about 8 minutes.
3. Serve bulgogi mixture on hamburger buns topped with the pickled cucumbers and onions.

Notes: