

# SUSHI-SAN<sup>®</sup>

## BEEF 'N BOP SIZZLING RICE RECIPE

*Serving Size: 2*

### EQUIPMENT REQUIRED

- Blender
- Small Skillet
- Cast Iron Skillet

### INGREDIENTS

*Kalbi Marinade & Short Ribs*

- ½ Cup Garlic
- ¼ Cup Onion
- ¾ Cup Low-Sodium Soy Sauce
- ¾ Cup Sugar
- 6 tbsp Mirin
- 6 tbsp Sake
- ¾ Cup Sesame Oil
- ¼ tsp Ichimi or Chili Flakes
- ¼ Cup Green Onion, Chopped
- 3 to 3 ½ pounds boneless beef short ribs, cut into 3-inch segments

*Beef n' Bop*

- 1 tbsp Garlic Oil
- ½ Cup Sushi Rice
- 1 tbsp Green Onion, Chopped
- ¼ Cup Caramelized Onions
- 2 tbsp Butter
- ¼ Cup Roasted Maitake
- ⅛ Cup Asparagus, Coined
- 2 oz Cooked Marinated Short Rib, Chopped into 1" Pieces
- ½ tsp Sweet Soy
- 1 tsp White Sesame Seeds
- 2 Dashes Ichimi
- 1 tbsp Crispy Shallots
- 1 Egg Yolk, separated
- 1 tbsp Tare



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## METHOD

### *Caramelized Onions:*

1. Heat butter in a small skillet over medium-low heat
2. Add thinly sliced onions to the warm butter, stir to combine
3. Stir occasionally, cooking until onions are tender, and a deep golden brown

### *Maitake Mushrooms:*

1. Heat the vegetable oil in a small skillet over medium-high heat
2. Add mushrooms to the pan in a single layer
3. Cook undisturbed for five minutes, flip and cook an additional 3 minutes until a char develops

### *Kalbi Marinade:*

1. Combine all ingredients in a blender and blend until well incorporated
2. Refrigerate any leftover Kalbi Marinade (Shelf life: 1 week)

### *Short Rib:*

1. Heat oven to 325 degrees F.
2. Combine short rib pieces and blended sauce in a heavy casserole dish or Dutch oven. Cover tightly with foil and a tight-fitting lid.
3. Bake in the oven for 3 hours total. To check for doneness, carefully remove the lid and pierce the meat with the tines of a fork or point of a knife; it should yield easily.

### *Sushi Rice:*

1. Prepare sushi rice according to package instructions.
2. Set aside for later.

### *Beef n' Bop:*

1. Preheat oven to 400 degrees
2. Add warm sushi rice to a cast iron skillet.
3. Add caramelized onions, maitake mushrooms, coined asparagus, and marinated short rib.
4. Place the cast iron skillet into the oven for two minutes.
5. Remove from the oven
6. Add green onions and an egg yolk to the skillet
7. Garnish with sesame seeds, ichimi (or chili flakes), and crispy shallots.
8. Serve with a sprinkle of tare

