

## **Korean Beef**

1 pound lean ground beef

1 Tablespoon sesame oil

3 cloves garlic, minced

1/4 - 1/2 cup brown sugar

1/4 cup soy sauce

1/2 teaspoon fresh ginger, minced

1/2 - 1 teaspoon crushed red peppers (to desired spiciness)

1 bunch green onions, thinly sliced

Heat a large skillet or wok over medium heat and brown hamburger with garlic in the sesame oil. This works best if the beef is fresh or unthawed.

Drain most of the fat and add brown sugar, soy sauce, ginger, and red peppers. Simmer for a few minutes to blend the flavors. Serve over steamed rice and top with green onions.