

Recipe from I Will Not Eat Oysters

KOREAN BEEF B'SINIYAH

MAKES 4 SERVINGS

THE THINGS

1 1/3 lb ground beef chuck
1 yellow onion, grated
½ cup Korean Kalbi marinade
salt

1 – 1 ½ cups tahini (depends on the size
of your baking dish or pan)
½ - ¾ cup water
salt

3-4 tbsp toasted pine nuts
toasted sesame seeds
Korean chili flakes or paprika
fluffy pita

THE WAY

Combine the ground beef, grated yellow onion, kalbi marinade, and a few pinches of salt. Cover with plastic wrap and set in the fridge for at least 1 hour. (Can be left to marinate anywhere up to 24 hours).

Whisk together the tahini, water, and a pinch of salt until smooth. The consistency should be a thick pancake batter. Set aside.

Pre-heat oven to 450°F and heat a grill or grill pan on high heat.

Make 14 patties from the beef mixture (about ¼ to 1/3 cup per patty). Season patties with salt and black pepper and grill for 2 minutes/side until nicely charred. Transfer patties to an oven-proof pan or baking dish leaving some room between them. Spoon the tahini into the pan/dish around the patties leaving the top half of the patties exposed. Bake for 5-6 minutes until the tahini is warmed through and slightly bubbly.

Remove from the oven and garnish with toasted pine nuts, sesame seeds, and Korean chili flakes or paprika. You can eat this as is or mash it into a fluffy warm pita. Enjoy!

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