Korean Beef

ingredients:

- 1 pound lean ground beef
- 1/4 - 1/2 cup brown sugar (I like it sweet so I usually do closer to 1/2 cup)
- 1/4 cup soy sauce (I use low-sodium)
- 1 Tablespoon sesame oil
- 3 cloves garlic, minced
- 1/2 teaspoon fresh ginger, minced (see note)
- 1/2 - 1 teaspoon crushed red peppers (to desired spiciness)
- salt and pepper
- 1 bunch green onions, diced (don't skip this!)

directions:

- Heat a large skillet over medium heat and brown hamburger with garlic in the sesame oil.
- Drain most of the fat and add brown sugar, soy sauce, ginger, salt and pepper and red peppers.
- Simmer for a few minutes to blend the flavors.
- Serve over steamed rice and top with green onions.

Recipe courtesy Lizzy Write

Note: here's a trick I learned from Rachael Ray about fresh ginger. I love using fresh ginger in recipes but I never seem to have it on hand since it goes rotten in the refrigerator before I can use it. So, the next time you're at the store grab a large piece of ginger. Peel the entire thing and cut it into 1/2 inch pieces. Put it into a storage bag and keep it in the refrigerator. When you need a few teaspoons or so, all you have to do it pull out one of the small pieces and grate the alloted amount with your Microplane or a zester. It grates really well frozen! Ta da!