

Bee Bim Bop

serves 20

The Ingredients

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| -3 lb. bulgogi meat, cut finely | 20 eggs |
| 5 bags matchstick carrots | Salt and pepper |
| salt | Hot pepper paste |
| 5 lb. mung bean sprouts | Toasted sesame seeds (garnish) |
| spinach | Rice, cooked |

What to Do with Them

Spray frying pan with oil and stir fry carrots until tender.
Salt a little for color and taste.
Place in covered bowl and set aside.

Bring a pot of water to a boil.
Cook spinach for two minutes in boiling water.
Plunge into ice water to stop cooking.
Drain and cool for a few minutes.
Squeeze out remaining water out.
Fill shallow bowl with several tablespoons soy sauce and some minced garlic.
Toss spinach in this then transfer to serving container.

Bring another saucepan with several cups of water to a boil.
Add a little salt (less than one teaspoon).
Cook bean sprouts for 2-3 minutes in covered pot of boiling water (until fragrant steam arises).
Do not lift lid while boiling or sprouts will have unpleasant taste.
Drain and let cool slightly. Do not rinse.
Toss sprouts in same garlic-soy sauce mixture as the spinach. (Replenish as needed.)
Transfer to serving container.

Fry eggs sunny-side up just before meal is to be served.

Let each person assemble their own bowl.
Rice on bottom, then meat, then vegetables, then egg.
Pour juice from meat over top.
Add hot pepper paste if you dare!

Now “bee bim”—mix it all together!
Ssoy sauce for dipping.