

local flavor

AUGUST


RECIPE

Smoke Gets in Your Eyes

Fire up the grill and get cookin'.

BY SUZANNE LOUDERMILK

Chris Becker—recently named an executive chef for the Bagby Restaurant Group in Harbor East and a former executive chef at The Wine Market in Locust Point—shares a favorite barbecue recipe that you can make at home.

Grilled Skirt Steak Bulgogi

2 pounds skirt steak (divided into four-to-six-ounce portions)
 6 cloves garlic, minced
 1/2 pear, peeled, cored, and minced
 2 green onions, thinly sliced
 4 tablespoons soy sauce
 2 tablespoons white sugar
 1 tablespoon sesame oil
 1 tablespoon rice wine
 1 tablespoon sesame seeds
 1 teaspoon minced fresh ginger
 Freshly ground black pepper to taste (optional)
 Kimchi (see note)
 Cilantro
 Lime juice

In a large plastic bag, combine beef with garlic, pear, green onions, soy sauce, sugar, sesame oil, rice wine, sesame seeds, fresh ginger, and ground black pepper. Seal, and refrigerate for two to three hours.

Wipe excess marinade from steaks and lightly oil meat. Place steaks on hot grill for approximately 2-3 minutes on each side. (If grill starts to flare, move steaks to another hot area of the grill where they will not be directly over the coals.) Remove steaks from grill and let rest.

To finish, slice the glazed steak and place over a mound of kimchi. Top with a salad of fresh cilantro dressed in lime juice.

NOTE: Use store-bought kimchi or visit baltimoremagazine.net for a kimchi recipe by chef Chris Becker.