

Dol Sot Bi Bim Bap

Oscar · 29/09/2024



Prep Time

2 hrs

Difficult

Medium

Servings

4 hrs

Description

Dol sot bi bim bap is Korean for hot stone bowl with mixed rice oh and vegetables meat and egg My goto favorite Korean dish next to haemul pajeon and bulgogi Im a big carnivore so my version has about 25 more meat than the traditional version

Ingredients

- - ½ cup soy sauce - ½ cup white sugar - ½ cup brown sugar - ¼ cup minced garlic - ? cup chopped green onion - 4 tablespoons toasted sesame seeds - 20 ounces rib-eye steak
- sliced thin - salt and pepper to taste - 3 cups uncooked glutinous (sticky) white rice
- rinsed - 6 ½ cups water - 4 dried shiitake mushrooms - 1 pound fresh spinach
- washed and chopped - 12 ounces cucumber
- julienned - 12 ounces carrots
- julienned - sesame oil - 8 ounces fresh bean sprouts - 6 eggs
- fried - 6 sheets nori
- crumbled - 6 tablespoons sesame oil - ¼ cup chili bean paste (Kochujang)

Instructions

1. Combine soy sauce
2. sugars
3. garlic
4. green onions
5. and sesame seeds in a large bowl; add sliced beef strips to marinade and season with salt and pepper. Cover and refrigerate for at least 2 hours. Bring rice and water to a boil in a saucepan over high heat. Reduce heat to medium-low and cover; simmer until rice is tender and liquid has been absorbed
6. 20 to 25 minutes. Preheat the oven to 425 degrees F (220 degrees C). Place 6 Korean stone bowls in the oven. Combine shiitake mushrooms and 1/2 cup hot water in a small bowl; soak until pliable
7. about 10 minutes. Trim off and discard stems. Thinly slice caps and set aside. Bring a saucepan of water to a boil. Add spinach to water just long enough to wilt leaves
8. then drain and pat dry. Set aside. Combine cucumber and carrots in a bowl; season with salt and pepper. Set aside. Preheat a wok over medium-high heat. Cook and stir carrots and cucumbers in a small amount of sesame oil in the wok until softened. Remove from the wok and set aside. Add a small amount of sesame oil to the wok; cook and stir spinach in sesame oil for 1 to 2 minutes. Remove spinach from the wok and set aside. Add meat strips and marinade to the wok; cook
9. stirring frequently
10. until liquid reduces in volume
11. about 4 to 5 minutes. Transfer the stone bowls from the oven to a suitable heat-resistant surface. Brush each bowl with sesame oil to coat. Divide rice into the bowls and gently pack to the bottom (the rice should sizzle as you arrange). Arrange cucumbers
12. carrots
13. bean sprouts
14. spinach
15. shiitake mushrooms
16. and beef mixture over each portion of rice. Add one fried egg to each bowl
17. drizzle with 1 tablespoon sesame oil
18. and top with nori. Serve Kochujang sauce as a condiment. Cook's Notes: You can substitute zucchini for cucumber. For dol sot bi bim bap
19. you can either fry the egg and place it on top or add the raw egg yolk on top right before serving to allow the person eating to mix it in. Editor's Note: This recipe contains raw egg. We recommend that pregnant women
20. young children
21. the elderly
22. and the infirm do not consume raw egg. Learn more about egg safety from our article
23. How to Make Your Eggs Safe.