

Gyudon Japanese Beef Bowl

Oscar · 28/09/2024



Prep Time

22 mins

Difficult

Medium

Servings

2

Description

This is basically a common Japanese fast food where beef and caramelized onions are served on top of shortgrain rice. Perfect when hot, cold, or room temperature. Good for school lunches on hot days.

Ingredients

- - 1 large white onion - 1 teaspoon vegetable oil - ½ cup water - 2 tablespoons soy sauce - 1 tablespoon brown sugar - 1 tablespoon mirin - 1 tablespoon sake - ½ pound beef ribeye steak
- thinly sliced - 1 tablespoon sesame seeds
- or to taste (Optional) - 2 green onions
- thinly sliced
- or to taste (Optional) - 2 teaspoons pickled ginger (beni shoga)
- or to taste (Optional) - 1 sheet dried seaweed
- cut into strips
- or to taste (Optional)

Instructions

1. Halve the onion and discard the central-most part. Cut halves into thin slices. Heat oil in a large skillet or wok over high heat. Add onion; cook and stir until it starts to brown
2. about 30 seconds. Reduce heat to medium-low; add water
3. soy sauce
4. brown sugar
5. mirin
6. and sake and simmer until flavors combine
7. about 3 minutes. Stir beef into the skillet. Cook
8. covered
9. until beef is cooked through
10. 3 to 5 minutes. Divide between serving bowls and garnish with sesame seeds
11. green onions
12. ginger
13. and seaweed strips. Cook's Note: Substitute another kind of rice wine for the sake if preferred.