

{Korean Beef Tips}

Jolanthe @ No Ordinary Moments

Ingredients:

- ~ 1/2 cup soy sauce
- ~ 6 Tbsp. sugar
- ~ 4 Tbsp. sesame oil
- ~ 1/2 tsp pepper
- ~ 6 green onions, chopped
- ~ 4 cloves garlic
- ~ 1 Tbsp toasted sesame seeds
- ~ 2 lbs tenderloin tips
- ~ Rice



Directions:

1. Combine all ingredients except tenderloin tips and mix well. Pour into a marinade dish.
2. Cover and marinate for 2-3 hours, turning occasionally.
3. Stir fry in non-stick pan with the marinade.
4. Serve over rice.

Note: We sometimes use a spicier version of the sesame oil {or use half spicy and half regular} since my husband likes it with a little bit of a kick. We also use the marinade for steaks in the summer to grill.

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