



SLOW COOKED KOREAN BEEF TACOS

INGREDIENTS

- 1-2 lbs beef strips
- ½ onion, diced
- ½ c dark brown sugar
- ⅓ c soy sauce
- 10 cloves garlic
- 1 jalapeno pepper, diced (optional)
- 1 (1 inch) piece fresh ginger root, peeled and grated
- 2 Tbsp seasoned rice vinegar
- 1 Tbsp sesame oil
- salt and ground black pepper to taste
- 16 (6 inch) corn tortillas (optional)

DIRECTIONS

1. Put beef strips into the crock of a slow cooker.
2. Add onion, brown sugar, soy sauce, garlic, jalapeno pepper, ginger root, rice vinegar, sesame oil, salt, and pepper.
3. Cook on High for 4 hours (or on Low for 6 hours). Shred meat with a pair of forks and stir into the liquid in the slow cooker.
4. Serve with corn tortillas and your favorite toppings.

BENEKER
Family Farms



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SHOPPING LIST

onion
dark brown sugar
soy sauce
garlic
jalapeno pepper (optional)
1 (1 inch) piece fresh ginger
root
seasoned rice vinegar
sesame oil
salt and ground black
pepper to taste
16 (6 inch) corn tortillas
(optional)

TOPPING OPTIONS

purple cabbage
cilantro
avocado sliced

SIDE OPTIONS

corn salad
corn on the cob
rice and beans