

Japanese Beef Bowl

Ingredients

- 1/2 lb Beef (thinly sliced, ribeye)
- 1/2 Onion (sliced)
- 1/2 c Water
- 1/4 c Mirin
- 3 T Soy Sauce
- 1 T Sugar
- 1/4 t Dashi Granules
- 2 c Rice (cooked)
- 2 Green Onions (chopped)
- 2 Eggs

Instructions

1. In a medium pot add water, mirin, soy sauce, sugar, and dashi granules. Give everything a stir and add the sliced onions.
2. Cover the pan and bring everything to a simmer over medium heat. Once the sauce is simmering, add the thinly sliced beef on top of the onions. Spread the beef as evenly as possible.
3. Let the beef cook until no longer pink and, skim off the scum. Remove from heat.
4. Portion the beef and onion among two bowls of rice and pour your desired amount of the sauce over everything.
5. In a small pan, add some oil and fry up the eggs sunnyside up. Add them to the bowl and garnish with green onions.