

# Enoki Beef Rolls

## Ingredients

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- 1 lb Beef (thinly sliced, for hotpot)
- 8 oz Enoki Mushrooms
- 2 clv Garlic (chopped)
- 1 t Ginger (grated)
- 2 1/2 T Soy Sauce
- 2 T Sake
- 1 1/2 T Mirin
- 1 1/2 t Sesame Oil
- 0 ds Salt
- 1 T Vegetable Oil

## Instructions

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1. Combine the garlic, ginger, soy sauce, sake, mirin, and sesame oil in a shallow dish. Place beef slices into dish and coat evenly in the marinade. Place in fridge for a minimum of 30 minutes.
2. Slice the roots off of the enoki, leaving enough at the bottom so the mushrooms are still stuck together. Break into small sections and place into a bowl of lukewarm water. Sprinkle with a generous pinch of salt and let sit for 15 minutes. Drain.
3. On a clean surface, stretch out one slice of beef. Top with two sections of enoki facing opposite directions. Roll the beef tightly around the enoki on a slight diagonal, so it's wrapped evenly. Repeat for remaining slices of beef.
4. Heat vegetable oil in a large pan over medium

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high heat. Add the rolls and cook quickly, rotating every few minutes until browned.

5. Once cooked, remove from pan and transfer to a serving plate. Pour any remaining marinade into the pan and cook until sauce has thickened. Pour sauce on top of beef rolls and serve immediately.