Korean cuisine is made up of a multitude of recipes that utilize an extensive range of beef cuts. The tender, sweet flavor of Wagyu makes it perfect for yakiniku (Korean BBQ) and ideal for use in combination with vegetables and soups.

**Bulgogi**

**Recommended cuts**
1. Chuck roll
2. 2 Rib short rib
3. Short plate

**Ingredients**
- 600g thinly sliced beef
- 2bs sugar
- 1 large onion
- 1 large carrot
- 3 shiitake mushrooms
- 1/2 bunch Welsh onion
- 3bs sesame oil
- Marinate:
  - 5bs soy sauce

**Method**
1. Cut beef into bite-size pieces. Thinly slice onion, carrot, and shiitake mushrooms and cut Welsh onion into 3-4cm lengths. Grate garlic, apple (or pear) and onion. 2. Combine sugar with beef and leave to stand for 30mins. 3. Combine all ingredients for the marinade. 4. Dip each piece of meat in marinade individually. Place beef into a sealable container with vegetables except Welsh onion, layered over the top. Drizzle with sesame oil, seal container and leave to stand in the fridge for 3-4hrs. 5. Add Welsh onion directly before cooking and sauté beef and vegetables together.

**Yuk Jeong**

**Recommended cuts**
1. Gooseneck round
2. Top-round

**Ingredients**
- 260g beef
- 2 cloves garlic
- 1 shallot (green half)

**Seasoning:**
- 1/2 bs soy sauce
- 2bs shallots (chopped)
- 80g royal fern (in water)
- 2 shallots

**Method**
1. Finely chop shallot and garlic for seasoning. Grind sesame seeds. Cut royal fern and chives into 5cm lengths. Cut bottom half of shallot into diagonal lengths and peel off. 2. Heat salad oil in wok, add crushed garlic, chili powder and sauté over low heat. Once aromatic, add soy sauce, sesame oil and remove from heat. Leave to stand for approx. 2minutes. 3. Place beef in heavy pot, add green half of shallot, garlic and water until ingredients are just covered and cook over high heat. When mixture comes to the boil reduce to low heat and simmer for 2hrs periodically removing scum from the surface. Remove shallot, garlic and simmer for a further 40mins. Remove beef from soup and set aside to break up into bite-size pieces. 4. Combine beef, royal fern, and shallot with seasoning. 5. Using a separate pot, add 1bs of sauce and gently sauté royal fern. Add scrap, beef and shallots. 6. Season to taste with soy sauce and salt (extra) and add sauce to suit individual preference. (Sauce will make soup spicier) 7. Stir in lightly beaten egg and add chives while egg is just cooked.

**Korean Ribs**

**Recommended cuts**
1. Chuck roll
2. 2 Rib short rib
3. Short plate

**Ingredients**
- 400g beef
- Asparagus lettuce
- 1/2 carrot
- 2 cloves garlic
- 1 onion

**Method**
1. Cut carrot and green chilies into thin slices, slice garlic and onion and leave onion slices to stand in water. 2. Arrange prepared vegetables on a large serving dish. 3. Combine sesame oil and salt and leave on a small dipping plate. Arrange gochujang on a separate dipping plate plate. 4. Broil beef over a hotplate and place on lettuce and perilla leaves. Use leaves to wrap meat with garlic and other vegetables and dip in sesame oil (with salt) or gochujang as preferred.

**Spicy Korean Hotpo**

**Recommended cuts**
1. Top-round
2. D Rump

**Ingredients**
- 300g thinly sliced beef
- Seasoning:
  - 2bs soy sauce
  - 1sp finely ground garlic
  - 1bs white sesame seeds
  - 1bs sesame oil
  - Pepper

**Method**
1. Cut thinly sliced beef into 1cm widths, combine seasoning ingredients and use hands to rub seasoning into beef. 2. Cut Chinese radish, carrot, red pepper and Welsh onion into 7cm lengths. Thinly slice shiitake mushrooms and onion. 3. Line bottom of pot with onion and arrange beef, and other vegetables in a radial pattern. Break raw egg and place in the center. 4. Place over heat and eat while combining ingredients once simmering. 5. Add additional water if ingredients start to burn.