

GYUDON



Simmered beef is served on top of steamed rice. It's one of the most popular rice bowl dishes (donburi) in Japan.

Ingredients

- 4 cups steamed Japanese rice
- 1 lb thinly sliced beef loin, cut into 2 inch lengths
- 1 onion, thinly sliced
- 1 1/3 cup dashi soup
- 5 Tbsp soy sauce
- 3 Tbsp mirin
- 2 Tbsp sugar
- 1 tsp sake
- benishoga (pickled red ginger) for topping *optional
- **Yield:** 4 servings

PREPARATION

Put dashi, soy sauce, sugar, mirin, and sake in a large pan and bring to a boil on medium heat. Add onion slices and simmer for a few minutes or until softened. Add beef in the pan and simmer for a few minutes. Serve hot steamed rice into individual deep rice bowls. Put simmered beef on top of the rice. Top with some benishoga if you would like.