

Kind of a weird recipe for beef patties that basically could be used for hamburgers.

Tteokgalbi (Korean Beef Patties)

- 1 pound ground chuck or short rib, preferably 80 to 85 percent lean (see Notes)
- 1/2 small white onion (3 ounces total), grated
- 3 garlic cloves, minced or finely grated
- 2 scallions, thinly sliced
- One (1/2-inch) piece fresh ginger, peeled and grated
- 2 1/2 tablespoons soy sauce, preferably low-sodium
- 1 tablespoon mirin
- 1 tablespoon toasted sesame oil
- 2 teaspoons granulated sugar
- 1/4 teaspoon fine salt
- 1/8 teaspoon freshly ground black pepper
- 1 tablespoon vegetable oil
- Cooked short-grain rice, for serving

Step 1

In a large bowl, combine the meat, onion, garlic, scallions, ginger, soy sauce, mirin, sesame oil, sugar, salt and pepper, and use your hands to gently mix everything to combine. Divide the mixture into 8 equal portions (about 2 3/4 ounces each) and roll each into a ball. Place the meatballs on a large plate, then cover and refrigerate for at least 20 minutes and up to 1 hour.

Step 2

In a large (12-inch) skillet over medium-high heat, heat the oil until shimmering. Working in batches, if needed, to avoid crowding, add the meatballs, spacing them at least 1 inch apart. Use a spatula to flatten them slightly into 1 1/2-inch-thick patties, and cook, adjusting the heat as needed, until a brown crust forms on the bottom, 2 to 3 minutes. Flip the patties, and brown on the other side, 2 to 3 minutes.

Step 3

Flip the patties again, then decrease the heat to medium-low and cover the pan. Cook for 4 minutes before flipping again, covering and cooking for another 1 to 2 minutes. The meat should release some of its juices, and the patties should be cooked to medium; an instant-read thermometer inserted in the center of a patty should read 140 to 145 degrees.

Step 4

Uncover the skillet and increase the heat to medium-high. The juices in the pan will very quickly thicken and lightly glaze the patties. Continue cooking, flipping once or twice, until the patties are cooked to your desired doneness, juicy and nicely browned, 1 to 3 minutes more. Divide among plates or bowls, and serve hot, with rice.

