

My Recipe Book

A Collection of my Favorite Recipes

Written by Author

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Soboro Don

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Soboro Don

SERVINGS: 4

PREPPING TIME: 30 MIN

COOKING TIME: 20 MIN

Ingredients

200g cooked rice

250g thinly sliced beef strips or
250g ground beef

1/2 spring onion

1 clove garlic

2 tbsp mirin

1 tbsp rice vinegar

1/2 tbsp sesame oil

3 tbsp light soy sauce

2 tbsp water

2 tbsp sugar

1 egg yolk

Instructions

1. Prepare Rice: Cook rice in a rice cooker or following your usual method.
2. Make Sesame Sauce: Mix 0.5 tbsp sesame oil, 1 tbsp rice vinegar, 2 tbsp soy sauce, 1 tbsp mirin, 1 tbsp sugar, 2 tbsp water, and a pinch of salt. Set aside.
3. Cook Beef: Sauté minced garlic for 2 min; add beef with 1 tbsp each of mirin, soy sauce, and sugar. Then cook until done (5–6 min).
4. Assemble: Serve rice in a bowl, top with beef, egg yolk, and sliced green onions. Pour sauce over everything and mix well.