

# Korean spicy braised beef

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Instant-Pot Korean-style spicy beef made with a lean roast so the meat stays in chunks rather than naturally shredding. Finished with a bright red glaze.

## Steps

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Trim fat and cut into 1.5-inch chunks. Toss with salt and pepper, then toss in oil. *Optionally* brown beef in a cast iron pan (you could sauté it in the Instant Pot, but you risk a “burn error”). Mix in chopped onions.

3.5 lb sirloin tip roast  
2 tsp kosher salt  
1 tsp black pepper  
1 Tbsp neutral oil  
2 medium onions, chopped

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Place a trivet or silicone insert in the pot to keep the beef raised above the liquid.

3/4 c water  
1 tsp Better Than Bouillon roasted beef base  
1/3 c soy sauce  
2 Tbsp Korean cooking wine or real mirin  
2 Tbsp rice vinegar  
6 garlic cloves, minced  
1 Tbsp fresh ginger, grated  
3 Thai chiles, sliced

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Add the beef mixture (with the chopped onions to help keep beef chunks separated). Top with paste made with these ingredients. Cook on high pressure for 20 minutes. Allow natural release for 10 minutes, then vent remaining pressure.

3 Tbsp gochujang  
2 Tbsp coarse gochugaru  
1 Tbsp fine gochugaru  
2 Tbsp brown sugar  
1 Tbsp sesame oil

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Remove the beef. Skim fat. If there is still a lot of liquid, pour some off before reducing. Set pot to sauté. Stir in these ingredients, then add the cornstarch+water slurry and simmer until glossy. Return the beef and toss to coat. Serve over rice with oi muchim.

1 Tbsp gochujang  
1 Tbsp ketchup  
1 Tbsp honey or rice syrup  
1 tsp rice vinegar  
1 Tbsp cornstarch  
1 Tbsp cold water

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## Notes

**Beef cut** I like top sirloin, sirloin tip, and similar lean beef because they are relatively low in fat and stay in solid chunks. If you want beef that is more tender, use chuck roast or another fattier braising cut.

**Heat** Add more Thai chiles for more heat.