Korean Slow Cooker Beef

This is another recipe that calls for sriracha in the recipe. I'm going to leave it out so you can spice it up to your taste

Ingredients

1 qt beef broth

½ C brown sugar, packed

1 T sesame oil

1 T rice wine vinegar

S+P TT

2 lb stew beef

1 T fresh grated ginger

4 cloves garlic, minced

2 red bell peppers, diced

1 large bok choy, diced

3 carrots, diced

1 T sesame seeds

Procedure

1. Whisk together the beef broth, brown sugar, , sesame oil, rice wine vinegar
2. Brown beef in a large pot, setting aside with S+P TT
3. Add beef back to pot with broth ingredients. Simmer for 3-4 hours or until beef is tender
4. With 20 minutes to go, add in the ginger and garlic
5. With 10 minutes to go, add in the carrots, bell pepper and bok choy
6. When vegetables are al dente, check seasonings and portion out
7. Portion garnished with green onions and sesame seeds