

## ***KOREAN-STYLE GROUND BEEF***

*(from The Bewitching Kitchen)*

1 lb (450g) ground beef (I used ground bison)  
1 tablespoon sesame oil  
1 tablespoon grape seed oil  
1 tablespoon fresh ginger, grated  
¼ cup soy sauce  
2 teaspoons cornstarch  
1 tablespoon brown sugar  
1 teaspoon spicy chili crisp (or more to taste)  
green onions, thinly sliced, and sesame seeds for garnish

Mix soy sauce, cornstarch, brown sugar, and chili flakes in a small bowl. Set aside.

Heat sesame oil and grape seed oil in a skillet over medium heat. Add ginger, sauté for 30 seconds, then add the ground beef. Cook for 5–7 minutes, breaking it into crumbles.

Pour the sauce over the meat, stir well, and simmer for a few minutes until thickened.

Stir in chopped green onions, sprinkle with sesame seeds, and serve hot over rice, cauliflower rice, or in lettuce wraps.