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Barbecue Recipe

Ingredients

- ◆ **Yinghok Spicy Barbecue Sauce/Yinghok Barbecue Sauce(Spicy and Sweet):** 15g
- ◆ **Beef:** 100g

Instructions

- 1. Marinating for Flavor Infusion:** Prepare grill sauce at 10%-15% of the beef's weight. Evenly coat the beef with the sauce (or drizzle it over the beef), mix thoroughly, then seal and let it rest for 15 minutes. This allows the savory taste and sesame aroma to penetrate the meat, ensuring an easy formation of a caramelized crust during pan-frying/grilling, while keeping the meat tender and juicy inside.
- 2. Drizzling Sauce for Enhanced Aroma:** Once the grilled beef is plated, immediately drizzle Barbecue Sauce over it while hot. The high temperature will release the sesame aroma, and the sauce will seep into the meat's crevices, giving the dish a glossy, lustrous appearance.
- 3. Dipping Sauce Usage:** Serve with dipping sauce according to personal taste preferences.

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