

# Duck N Roll

Recipe by Washburne Culinary Institute student Raynise Arrington  
Prepared by Raynise Arrington and Duck N Roll

**Yield: 4 servings**

## *Bulgogi Lettuce Wraps*

**2 tbsp. minced onion**

**¼ cup green onion, thinly sliced**

**2 tbsp. sake**

**½ cup water**

**1 tbsp. minced garlic**

**2 tbsp. sesame oil**

**2 tsp. sesame seeds**

**1 tsp. black pepper**

**1 tbsp. sugar**

**1 lb. beef top round, cut very thin into 2-inch squares**

**4 large lettuce leaves**

Combine all ingredients except the beef and lettuce. Stir well to dissolve. Add beef to marinade and toss. Marinate for at least 3 hours. Drain meat, discarding marinade. Cook beef on a grill pan or grill over hot charcoal or stir-fry over high heat. Divide cooked meat into 4 equal amounts. Place each amount in the middle of a lettuce leaf and roll tightly.