About 10 to 15 minutes into simmering the rice, cook the steaks. Season the **steaks** with salt and as much of the **gochugaru** as you like, depending on how spicy you’d like it to be. In a medium pan, 4 minutes per side for medium-rare, or until it reaches your desired doneness. Transfer to a plate or cutting board, leaving any drippings in the pan. Cover the steaks loosely with aluminum foil to keep warm, and allow them to rest for at least 5 minutes.