

THAI STYLE WATERFALL BEEF



INGREDIENTS

1 lb New York Strip Steak,
at least 2 inches thick

MARINADE:

1 tbsp fish sauce
1 tbsp steak sauce (A1)
1 tbsp Worcestershire sauce (Lea & Perrins)
1 tbsp lime juice
½ tbsp Thai chile peppers, chopped

REMAINING INGREDIENTS:

⅓ cup fish sauce
⅓ cup lime juice
2 tbsp chopped shallots
2 tbsp chopped cilantro
2 tbsp chopped mint leaves
2 tbsp Khao Koor (see below)
1 tbsp toasted sesame seeds
1 tsp freshly-ground dried red chilis (to 3 tsp)

KHAO KOOR

Heat a small saute pan over medium heat. Add 3 tablespoons of rice to the dry pan and swirl over the heat until the outside of the rice is toasted, about 5 minutes. Remove from the heat and allow to cool. Grind to a fairly coarse powder in a spice mill, or a mortar and pestle.

-- continued on card 2 --

CARD 1 OF 2

THAI STYLE WATERFALL BEEF (cont.)



DIRECTIONS

Mix the marinade, coat the steak with it and marinate it for at least 3 hours.

Preheat grill to very high heat. Grill the steak to rare, searing as intensely as possible without overcooking the steak. Remove from the heat and allow to cool to room temperature. Slice diagonally across the grain into ½ inch wide strips.

In a wok, bring a little oil to medium-high heat and add the strips of beef, immediately followed by all the remaining ingredients. Stir-fry until heated through (about a minute).

Serve with Thai sticky rice, or as part of a meal with pad Thai and a soup.

CARD 2 OF 2