

CAFE THOMPSON RECIPE

THAI BEEF SALAD

SERVES 8



INGREDIENTS

For the dressing/marinade

- 1/2 cup fish sauce
- 1/2 cup lime juice
- 3 tablespoons kecap manis
- 3 tablespoons garlic, minced
- 3 tablespoons fresh ginger root, minced
- 3 tablespoons shallots, minced
- 2 tablespoons sesame oil
- 2 tablespoons canola oil
- 2 pounds beef flank steak

For the salad

- 1 cup fresh cilantro leaves
- 1 cup fresh mint leaves
- 1/4 cup onion, thinly sliced
- 2 cups tomatoes, large dice
- 1 cup grapefruit segments
- 1 cup cucumber, large diced
- 1/2 cup roasted cashews
- 1 tablespoon sambal olek chili paste

DIRECTIONS

In a mixing bowl, combine the fish sauce, lime juice, kecap manis, garlic, ginger, shallots, sesame oil and canola oil. Whisk to combine and divide into 2 equal parts. Reserve 1 part refrigerated for use in the salad.

Place the flank steak in a dish, pour 1 part of the dressing/marinade over the flank steak. Cover and let marinate refrigerated for 24 hours.

Remove the excess marinade from the flank steak. Place the steak on a preheated grill and cook for 6 minutes on each side.

Remove the flank steak from the grill, place in a refrigerator and let cool to 39 F.

In a mixing bowl, combine the reserved dressing/marinade, cilantro leaves, mint leaves, onion, tomatoes, grapefruit, cucumber, cashews and sambal olek. Lightly toss to combine.

Slice the flank steak thin and place on top of the salad. Keep cold until ready to serve.

Side dishes

Bibb Lettuce Leaves • Chilled Vermicelli Noodles

