

Beef Satay with Szechuan Sauce!

Serving Size: 24 Skewers

Ingredients:

3/4 lb New York or Fillet Steak

Marinade:

1/2 cup Soy Sauce

1 tsp Chili Flakes

3/16 tsp Turmeric

1 tbsp Honey

1/2 tsp Ground Cumin

Szechuan Sauce:

6 tbsp Butter

1 Green Onion (chopped fine)

1/4 cup Soy sauce

2 cl Garlic (blanched)

1 cup Brown Veal /Chicken Stock

1 tsp Chili Flakes



Directions:

1. Soak skewers in cold water and refrigerate for one hour.
2. Cut Steak into 24 3"long x 1" wide -inch strips, each weighing about 1/2 ounce. Skewer each piece on a six inch skewer. Refrigerate until needed.
3. Prepare the marinade: In a small bowl, combine all the marinade ingredients and pour over the meat, turning to coat all sides. Let marinade, unrefrigerated, about 15 minutes. Preheat the grill or broiler while the steak is marinating.
4. Prepare the sauce: In a small skillet, melt 2 tablespoons butter. Add the garlic and green onion and saute over medium-high heat until soft, about 2 minutes. Pour in the stock, soy, and chili pepper flakes, and cook 1 or 2 minutes longer. Stain into a clean pan and whisk in the remaining 4 tablespoons butter. Keep warm.
5. Broil skewers of steak until medium rare, about 30 to 40 seconds each side. Be careful not to burn skewers.

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