



Recipes

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Asian Pear Korean BBQ Salad

Prep Time: 15 Minutes

Cooking Time: 15 Minutes

Serves 12

Ingredients:

6 oz. Pre-cut Unfried White Corn Tortilla Strips (06771)
4 lbs. Skirt Steaks , cut into 4 oz. portions
Korean BBQ Marinade , see related recipe
3 each Egg Whites , large , beaten
1 Tbsp. Toasted Sesame Seeds
12 oz. Chopped Romaine Lettuce
1 1/2 cups Shredded Napa Cabbage
1 1/2 cups Shredded Red Cabbage
12 each Thin Ribbon Sliced Carrots , lengthwise ,
refrigerated in cold water to curl
3 cups Daikon Radishes , julienned
24 each Bias Sliced Cucumbers , halved
Sweet Rice Wine & Asian Pear Vinaigrette , see related
recipe
Bias Sliced Scallions , as needed
Toasted Sesame Seeds , as needed

Directions:

1. Preheat open-flame grill to medium-high and deep fryer to 350°F.
2. Combine skirt steak and Korean BBQ Marinade. Allow to marinate for minimum 30 minutes.
3. Meanwhile, toss tortilla strips in egg white and sprinkle with toasted sesame seeds. Fry tortilla strips for 1 minute or until golden; drain and hold warm.
4. To Make Each Salad: Grill one 4.0 ounces portion of steak for 3 ½ to 4 minutes per side or until medium to medium-rare or desired doneness; let rest. Meanwhile, arrange 1 ounce chopped romaine, 2 tablespoons each shredded cabbage, 2 carrot ribbons, 4 halved cucumber slices, and ¼ cup daikon radish. Slice steak into thin strips against the grain of the meat and top salad. Sprinkle with ½ cup reserved sesame tortilla strips, scallions and sesame seeds as desired. Serve with a 2 ounce ramekin of Asian Pear Vinaigrette.



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Korean BBQ Marinade

Serves 1

Ingredients:

2 Tbsp. Steak Seasoning Blend
1/4 cup Soy Sauce
2 Tbsp. Honey
1 tsp. Hot Red Pepper Flakes
2 each Garlic Cloves , chopped
2 tsp. Sesame Oil
2 each Scallions , finely chopped

Directions:

1. In mixing bowl, whisk to combine all ingredients.
Transfer marinade to air tight container or bag. Reserve refrigerated.

Sweet Rice Wine & Asian Pear Vinaigrette

Prep Time: 10 Minutes

Cooking Time: 10 Minutes

Serves 1

Ingredients:

1/8 each Asian Pear , peeled , quartered and cored
1/8 cup Mirin (syrupy rice wine)
1/8 cup Oil
1/4 tsp. Sesame Oil
1/8 each Garlic Clove , crushed
1/8 cup Rice Vinegar
1/6 tsp. Soy Sauce
1/8 tsp. Ground Mustard
1/8 tsp. Five Spice Powder

Directions:

1. Place pear in a small sauce pan with the wine and cook over medium heat, turning the pear to be sure it cooks evenly, until most of the wine has absorbed or evaporated and the pear is soft, transfer to food processor or blender, add remaining ingredients and blend until smooth. Reserve chilled.