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## *Korean BBQ Steak with Nuoc Cham Sauce*

2 lbs Skirt Steak, less than 1" thick  
3 garlic cloves, minced  
3 tablespoons tomato paste  
2 tablespoons soy sauce  
2 tablespoons rice wine or sherry  
1 tablespoon Asian fish sauce  
1 tablespoon sambal oelek or other Asian chile sauce  
1 teaspoon freshly ground black pepper

### Garnish:

3 tablespoons unsalted roasted peanuts, finely chopped  
Cilantro, chopped  
Mint leaves, whole

### Nuoc Cham Sauce:

1/4 cup sugar  
1/3 cup hot water  
1/3 cup Asian fish sauce  
3 tablespoons fresh lime juice  
3 garlic cloves, minced  
1 tablespoon minced jalapeño  
1 tablespoon finely grated fresh ginger

Combine garlic, tomato paste, soy sauce, rice wine, fish sauce, chile sauce and pepper. Coat steak with this marinade and let sit for at least 30 min or overnight (better). Grill over med-high heat (or broil at high on a rack set over an aluminum foil lined rimmed sheet pan) for about 5-6 min / side for medium-rare, 7-8 min / side for med well. Let rest, covered, 10 mins before slicing and serving (*cook Brussels & Broccoli while steak cools*). Be sure to slice against the grain of the meat. Top with desired garnishes to serve.

While the steak cooks, combine all the ingredients in the Nuoc Cham Sauce. Serve with the steak as a dipping sauce. Enjoy!

## *Roasted Brussels Sprouts & Broccoli*

1 pint Brussels Sprouts (about a pound)  
1 lb Broccoli, cut into bite sized florets  
3-4 Tbs Olive Oil  
Salt & Pepper to taste

Preheat oven to 400 degrees. Remove the bottoms off the brussels sprouts, then cut in half and combine with broccoli. Drizzle with oil & sprinkle with Salt & Pepper. Roast for about 10-15 mins until lightly browned and softened slightly.

## *Wine Pairing Recommendation*

A spicy, berry forward red wine such as Malbec would be fantastic with this rich and delicious meal! Cheers!