

Seared Thai Beef Strip Salad in Cucumber Cups

(Approx 20 cups as appetizers)

Ideal with **Bonking Frog
Summer Merlot**



Recipe created by well known local Chef Julie Lawrence to match our Summer Merlot at the 2008 Geographe Crush

Photography by Troy Fynmore

Ingredients:

600g beef rump, sirloin or scotch

5 Lebanese cucumbers

For marinade:

¼ cup each of sweet soy, chilli sauce, lime juice and sesame oil.

For salad:

¼ cup each of coriander, Asian mint and Thai basil leaves finely shredded

2 red chillies deseeded and finely shredded

1 lime juiced

50mls fish sauce

Crispy shallots to garnish

Method:

Sear steak on BBQ or in a pan, cooking to desired cook point.

Combine marinade ingredients in non metallic bowl, check for seasoning - (In Thai cuisine there should be a balance between sweet, sour, salty and spicy).

Brush marinade liberally over steaks and allow them to rest and cool.

In another bowl combine salad ingredients.

Cut cucumbers into 3cm long pieces, scoop out half of seeds.

To serve:

Cut steaks into small strips, toss into salad, adding a little of the marinade if necessary to help bind. Stuff into prepared cups and top with crispy shallots.

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