



recipespace

simple Thai beef salad recipe (AKA posh steak and salad)

ingredients

This is a Thai classic that's good for 'in on your own' or to wow your friends with. If you don't have or can't get all the right ingredients, substitute at will.

8oz rump steak (don't use fillet as the other flavours will swamp it).

The dressing

2 cloves garlic
tsp black peppercorns
a chilli (hot)
1-2 tbsp sugar (sweet)
1-2 tbsp lime juice (sour)
3-4 tbsp fish sauce (salt)

The salad

1/2 a sliced red onion
3-4 tomatoes quartered
1/2 cucumber, sliced
lettuce leaves of choice

The 'wow factor' extras - coriander, mint, basil (normal/Holy or sweet)

how to do it

Griddle the steak for 2-3 minutes per side depending on how rare or not you like it. Set aside to rest and yield its juices. Meantime, in a pestle and mortar, crush the garlic with black peppercorns to form the base of the dressing. Then add your Big 4 Thai tastes: chilli & sugar followed by the fish sauce & lime juice. Adjust more sweet/ hot/ sour and salt according to taste until you are happy with the balance. Experiment.

When rested, slice your steak into long, thin strips and add to this all the meat juices, tomatoes and onions. Leave to rest if you have time. On a serving plate, make a bed of lettuce, cucumber and any of the 'wow factor extras' that interest you. Lay the beef mixture with all its juices in a pile on the middle of the plate. Finish with a few coriander leaves if you have some to spare. Serve with steamed rice.

Substitutions

If you haven't got all the right stuff, improvise. Some suggestions are:
Fish sauce (salt) - salt and water, soy sauce
Lime juice (sour) - lemon/ grapefruit, vinegar
Chilli (hot) - any kind - bonnets, birds eye, big ones, small ones
Sugar (sweet) - white, brown or borrowed!

