



WEEPING TIGER STEAK

Ingredients cost: £10

Servings: 2

Prep Time: 10 minutes

Cook time: 10 minutes

1 x 600g sirloin steak

This story behind this simple Thai dish involves a tiger tempted by a dish of steak; so spicy it left him weeping. The sauce isn't actually that hot, just enough to stand up to the powerful flavour of good sirloin, although of course you could add more chilli if that's your thing. Serve with crunchy cabbage leaves to use as wraps and rice or noodles.

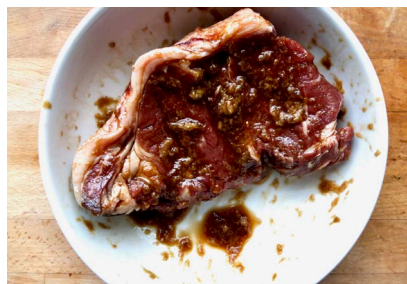
FOR THE MARINADE:

2 tbsp light soy sauce

4 cloves garlic, crushed or
grated

½ tsp sugar

METHOD:



1. Combine the soy sauce, garlic and sugar and pour over the steak, covering evenly. Leave to marinate for 15 minutes.

WEeping TIGER STEAK

FOR THE DIPPING SAUCE:

Handful dried chillies (use these to make the toasted chilli flakes described below, or substitute with regular chilli flakes if you prefer)

6 tbsp fish sauce

4 tbsp lime juice

1 shallot, peeled and sliced

1 tsp sugar

1 tbspn chopped coriander stalks

1 tsp roasted rice powder (optional, but great if you can buy it from an Asian supermarket as it brings a roasted flavour to the sauce)

TO GARNISH:

Green cabbage leaves, for wrapping

Green beans

METHOD CONTINUED:



2. Place the chillies in a dry frying pan over a low heat and toast, moving regularly for around 5 minutes, or until brown. Transfer to a pestle and mortar or spice grinder and grind to fine flakes. Set aside. Alternatively, you can substitute regular chilli flakes.

3. Combine all the ingredients for the dipping sauce with 2 teaspoons of the roasted or regular chilli flakes, and set aside.

4. Light two of the Jupiter Outback BBQ gas burners and turn to high heat. Place the steak on the grill and cook for around 4 minutes

each side, or until cooked to your liking. Rest for 10 minutes.

5. Rest for 10 minutes.

6. Slice and serve with the weeping tiger sauce.