

Recipes

Recipe Title

Ming Tsai's Steak Slather

Serving Size

Category

Sauces

Quantity	Ingredients
1 cup	olive oil
1 Tbsp.	chopped fresh ginger
1 Tbsp.	chopped fresh garlic
1	zest (rind) fresh grated lemon
1 tsp. each	chopped fresh basil, mint and thyme
pinch	sugar
1 tsp.	dijon mustard

Instructions

In skillet, heat oil and add chopped ingredients. Cook 2-3 minutes at high temperature. Squeeze the juice from 1 lemon and mix with a pinch of sugar and tsp. of mustard. Add to hot oil, mix and cool.

Heat grill. Sear ribeye or NY strip steaks quickly on both sides and slather with sauce. Cook steaks about 4 minutes per side. Continue to slather while cooking.

Serve with fresh green salad and green beans or asparagus.

Notes