

HI GOOD LOOKING  
It's time to get  
cooking



## Steak with Thai Chili Sauce (Nam Jim Jaew)

Prep time: 15 mins

Cooking time: 10 mins

Serve: 4

### INGREDIENTS

#### Thai Chili Sauce

¼ cup thinly sliced shallots

1 tbs. finely chopped spring onion

¼ cup finely chopped coriander

⅓ cup fish sauce

2 tbs. tamarind juice or Juice of one lime/lemon

2 tbs. grated palm sugar (or brown sugar)

1 tbs. of toasted rice powder

1 tbs. of dried red pepper flakes (coarsely ground)

4 pieces steak

Fresh mixed garden salad

### METHOD

1. Make toasted rice by cooking dry rice in the hot steel wok until dark golden-brown colour.
2. Allow the rice to cool down, place into a blender until very fine like powder.
3. Mix all ingredients in a bowl. Adjust the taste by adding more fish sauce, lime juice, or sugar as you like. This sauce should be sour and salty taste.
4. Leave all steaks on the bench to come to room temperature (at least 1 hour)
5. Heat a pan over medium-high then cook all steaks
6. Cook for 2 - 3 minutes each side for rare, 4 minutes each side for medium, and 5 - 6 minutes for well-done.
7. Turn the steak only once after cooked. Transfer steak to a plate and serve with Thai chili sauce and fresh garden salad.

