



GINGER BEEF WITH RICE NOODLES AND HERBS

40 MINUTES

For this Vietnamese-inspired beef and rice noodle salad, we liked the rich, meaty flavor of sirloin tips, a cut sometimes sold as flap meat or faux hanger. It's fine if tips are in two or three pieces, as the meat will be sliced for serving. If you can't find sirloin tips, flank steak is a good substitute; if the flank is of an even ½-inch thickness, it does not need to be pounded. We used Thai Kitchen thin rice noodles; this

type of noodle is sometimes called rice vermicelli. Check the package directions for soaking times, as they can vary. And if the noodles are in very long strands, snip them a few times with scissors after draining to make them easier to eat. If the taste of the fish sauce is too strong in the dressing, thin it with a few teaspoons of water.

Don't skip pounding the sirloin tips. This allows the marinade to penetrate the muscle fibers and helps the meat cook evenly. Don't slice the meat immediately after cooking. A short rest allows the juices to redistribute.

INGREDIENTS

¾	CUP PLUS 1 TABLESPOON FISH SAUCE, DIVIDED
2	TABLESPOONS FINELY GRATED FRESH GINGER, DIVIDED
3	TABLESPOONS PLUS 2 TEASPOONS PACKED LIGHT BROWN SUGAR, DIVIDED
	KOSHER SALT AND GROUND BLACK PEPPER
1	POUND SIRLOIN TIPS, PATTED DRY
12	OUNCES THIN RICE NOODLES
¾	CUP LIME JUICE (2 LIMES)
2	TABLESPOONS WATER
1	TEASPOON CHILI-GARLIC SAUCE
1	TABLESPOON PEANUT OIL
1	CUP FRESH MINT LEAVES, TORN
1	CUP FRESH CILANTRO SPRIGS
½	CUP ROASTED PEANUTS, COARSELY CHOPPED

DIRECTIONS

In a medium bowl, combine 1 tablespoon of fish sauce, 1 tablespoon of the ginger, 2 teaspoons brown sugar, 1 teaspoon salt and ¼ teaspoon pepper. Set aside. Place the sirloin tips between 2 sheets of plastic wrap and, using a meat mallet, gently pound them to an even ½-inch thickness. Add the beef to the fish sauce mixture and turn to coat. Marinate at room temperature for 15 minutes.

Bring a large pot of water to a boil. Add the noodles and immediately remove the pot from the heat. Let the noodles stand, stirring 2 or 3 times, until tender, 3 to 5 minutes. Drain in a colander, rinse under cold water and drain again. Transfer to a large bowl and set aside.

In a small bowl, whisk together the remaining ¼ cup fish sauce, the remaining 1 tablespoon ginger, the remaining 3 tablespoons brown sugar, the lime juice, water and chili-garlic sauce until the sugar dissolves. Set aside.

In a 12-inch nonstick skillet over medium-high, heat the oil until just smoking. Add the beef and cook until well browned on both sides, turning once, about 6 minutes. Transfer to a plate and let rest for 5 minutes. Meanwhile, to the noodles add ½ cup of the fish sauce–lime juice mixture, the mint, cilantro and peanuts; toss to combine. Transfer to a serving platter or individual bowls. Cut each piece of meat into thirds with the grain, then slice as thinly as possible against the grain. Place the slices on top of the noodles and drizzle with the accumulated juices. Serve with the remaining fish sauce–lime juice mixture on the side.