



KOREAN-STYLE GRILLED FLANK STEAK WITH SPICY CUCUMBERS AND STICKY RICE

Serves 4

Sticky Rice:

1 ½ cups short-grain rice (like Arborio)

Salt

Black sesame seeds, to serve (optional)

Steak:

½ cup reduced-sodium soy sauce

2 tablespoons sesame oil

¼ cup tablespoons rice wine vinegar

2 tablespoons Sriracha sauce

2 tablespoons honey

4 cloves garlic, minced

2 tablespoons freshly ground ginger

¼ cup + 2 tablespoons vegetable oil

1 ½ pounds flank steak

Salt and pepper

2 scallions, thinly sliced, for serving

Cucumber Salad:

¼ cup rice wine vinegar

1 tablespoon reduced-sodium soy sauce

1 tablespoon Sriracha sauce

1 tablespoon sesame oil

1 teaspoon sugar

1 clove garlic, minced

1 teaspoon red pepper flakes

2 large cucumbers, cut lengthwise, seeded, and thinly sliced

Salt and pepper

For the sticky rice, rinse the Arborio rice several times; drain. Add to a medium-sized pot with 2 cups of water and bring to a boil. Reduce the heat and simmer, covered for 15 minutes. Remove from the heat and let sit, covered, for another 15 minutes (or until ready to serve). Fluff with a fork and season

with salt. Garnish with black sesame seeds if desired.

For the steak, in a large bowl combine the soy sauce, sesame oil, rice wine vinegar, Sriracha, honey, garlic, ginger and oil in a large bowl. Pour half of the sauce into a smaller bowl and set aside. Add the flank steak into the large bowl of marinade and let sit for 10 minutes.

For the cucumber salad, in a large bowl whisk together the rice wine vinegar, soy sauce, Sriracha, sesame oil, sugar, garlic, and red pepper flakes. Stir in the cucumbers and season to taste with salt and pepper (if needed).

Heat a grill pan over high heat. Remove the steak from the marinade and season each side with salt and pepper; discard the marinade.

Grill for 5-6 minutes per side (10-12 minutes total) for medium-rare. Remove to a cutting board with grooves around the edge to catch juices and let sit for 5 minutes. Thinly slice the meat across the grain. Pour the meat juices into the small bowl of remaining sauce, stirring to combine.

Serve the steak, drizzled with sauce and sprinkled with green onions, with the sticky rice and cucumber salad.

A handwritten signature in black ink, appearing to read 'Amus', located at the bottom left of the page.