



WILD. NATURAL. SUSTAINABLE.

Emu Steaks with Soy Ginger Sauce

•Prep Time: 2 hours 10 minutes •Yields: 2 servings

Ingredients:

- 1 pkg. Fossil Farms' Emu Steaks, 2x 4 oz
- 1 small onion, peeled and chopped
- 1 tbsp. fresh ginger root, minced
- 3 tbsp. soy sauce
- 2 tsp. sesame oil
- 1 tsp. salt & pepper

Method:

1. In a large bowl, whisk together the ginger soy sauce, 1 tsp. of oil.
2. Dip emu steaks into marinade on each side, cover with plastic wrap and refrigerate for 2 hours.
3. Turn the steaks over a few times, before removing from plastic wrap to coat them in sauce.
4. Remove the emu steaks from the marinade, and season with pepper.
5. In a large skillet, heat the remaining oil over medium-high heat or heat a grill to medium temperature.
6. Cook steaks for approximately 2 ½ minutes or until medium rare.
7. Serve the steaks with your favorite sides and enjoy!

Equipment:

- Large skillet
- Large mixing bowl
- Plastic wrap
- Measuring cups & spoons

