



WILD. NATURAL. SUSTAINABLE.

# Thai Ostrich Steak Skewers

Prep Time: 3 hours 15 minutes • Yields: 2 servings

## Ingredients:

- 2 Fossil Farms' Ostrich Steaks  
2 x 6 oz package
- 3 tbsp. fish sauce
- 2 tbsp. rice wine
- 1 tbsp. sesame oil
- 1 tbsp. minced garlic
- 2 tbsp. minced ginger
- 2 tbsp. honey
- 3 tbsp. white sugar
- 2 tbsp. scallions, thiny sliced

## Method:

1. Cut ostrich steaks into smaller pieces and put in ziploc bag.
2. Whisk together ingredients for marinade and pour over meat before sealing the bag. Marinade in the refrigerator for at least three hours.
3. Get grill heated up to 450 - 500°F.
4. Put meat on skewers and grill 2-3 minutes on both sides.
5. Let skewers rest for about 5 minutes before topping with scallions.

## Equipment:

- Small bowl
- Wire whisk
- Ziploc bag
- Skewers
- Indoor/outdoor grill

