

GRILLED FERMENTED BLACK BEAN FLAT-IRON STEAK WITH NUOC CHAM



Created by Matty Matheson

Ingredients:

For the marinade and steak

- 4 (6-ounce) Bessie flat-iron steak or Bessie stew meat
- 1 cup fermented black beans (found in a Chinatown store or on the dark web, hopefully)
- 8 gloves of garlic, peeled
- 1 knob ginger, peeled
- 1 bunch of cilantro
- Canola oil
- 1 cup soy sauce
- 1/2 cup ketchup
- 1/2 cup hoisin sauce

For the Nước Chấm

- 10 Thai bird's eye chile peppers
- 1 knob of ginger, peeled
- 4 gloves of garlic, peeled
- 3 tablespoons palm
- Roots and stems of 1 bunch cilantro
- 1/2 cup fish sauce
- 1 teaspoon brandy
- 2 tablespoons rice wine vinegar
- Zest and juice of 3 limes
- Olive oil (optional)

Tools:

- Blender
- Mortar and pestle

Steps:

- Receive your Bessie Box delivery.
- Defrost your Bessie flat-iron steaks or Bessie stew meat.

To Make the Marinade

- Put the beans in a blender.
- Bring 3 cups water to a boil, then pour over the beans; let sit 30 minutes.
- Add the garlic, ginger, cilantro, 1 cup oil, the soy sauce, ketchup, and hoisin sauce. Blend until smooth.
- Place the steaks in a baking dish and pour marinade over them. Cover the dish in plastic wrap and refrigerate 24 hours.

To Make the Nước Chấm

- With a large mortar and pestle, smash the chiles, ginger, garlic, sugar, and cilantro roots until the mixture has the consistency of pulp. Slice the cilantro stems as you would chives and add to the sauce and stir.
- If it needs a little fat, you can add oil a swell. Keep the sauce in a container, and before serving, shake. The sauce keeps in the refrigerator for 3 to 4 days.

Continued on next page.

Steps:

To Make the Steaks

- Wipe off the steaks with your hands. If desired, rub in some canola oil. Place them on a plate.
- Get your grill nice and hot and place your steaks lined up at the two o'clock position; after 3 minutes, turn the steaks to the eleven o'clock position (this will give you nice grill marks). Then flip to the other side and repeat. Six minutes per side should do the trick. Let the steaks rest, about 10 minutes, then slice against the grain very thinly and place on a plate.
- If you are using Bessie stew meat, toss the meat on the grill and flip every few minutes until each side is cooked. Slice meat thinly before serving.
- Serve the steaks with the nước chấm.



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