

Nacho Man Randy Savage

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For the steak —

1 lb flank steak
1 Mexican lager
4 dried Pasilla chili peppers
2 limes
1 white onion
4 cloves garlic
2 Tbsp oil
1 Tbsp dark soy sauce
1 tsp fish sauce
½ tsp salt
½ tsp black pepper
1 Tbsp butter

Fill a bowl with hot water and place the dried Pasilla peppers in the bowl, letting them soak for at least twenty minutes, or until softened. Once they're soft, reserve the water, then remove the stems and the seeds and put the peppers in your blender. Set aside.

While the peppers are soaking, roast or grill the onions, garlic, and lime until slightly charred. Transfer the onion and garlic to the same blender as the peppers, adding in the lime juice and fish sauce. Add a pinch of salt and a few grinds of pepper, then blend until mixture is mostly smooth. Transfer into a large bowl or plastic bag.

Mix the pepper mixture, oil, and half of the lager together with a tablespoon of dark soy sauce (lighter soy is fine, but using a dark or mushroom-based soy sauce will add a richer flavor and darker color to the meat). Marinate the flank steak for at least an hour, but no more than four.

Grill or pan fry the steak on medium-high heat for 4-6 minutes on each side, depending on the thickness of the steak and the temperature of your stove. Reduce heat to medium, add a tablespoon of butter, and cook again on each side for about 90 seconds.

Pull steak from the heat and allow it to rest for at least ten minutes. When cutting, remember to cut flank steak *against* the grain – a flank is just a section of long strands of muscles, so cutting against them and creating small chunks of meat connected by fat are what allow this piece to be more tender and pull apart.

For the cheese sauce –

2 tbsp butter (unsalted)

2 tbsp flour

1-2 tbsp of [MisoHeat](#) miso paste

1 cup of almond milk

1 cup shredded Oaxaca or Monterey Jack cheese

1 tsp garlic powder

1 tsp onion powder

2 tsp Chinese Five Spice (or some mixture of ginger, cinnamon, clove)

½ tsp salt

1 tsp black pepper

Melt two tablespoons of butter in a saucepan over medium heat. Once melted, slowly add in flour until it has soaked up all of the butter and cook for three minutes. Add in MisoHeat with your spice tolerance in mind – regular red miso paste will work if you do not want any spice in your cheese sauce. Cook for another 2-3 minutes. Add your milk, whisking the mixture the whole time and incorporating the flour-butter mixture with the milk. Cook until the liquid has thickened (it should coat the back of a spoon). Mix in the spices, then add in the cheese and stir until the mixture is smooth.

Assembly –

Put together the steak, cheese sauce, and your preferred nachos accoutrement in whatever order and combination you prefer – even the chips are optional!