

SHAKING BEEF ON WATERMELON AND WATERCRESS SALAD

Yield: 4 Portions

Ingredients	Amounts
<i>Beef</i>	
Oyster sauce	2 Tbsp.
Soy sauce	2 Tbsp.
Sugar	1 Tbsp.
Rice wine	2 Tbsp.
Cornstarch	2 tsp.
NY steak or other tender cut beef, cut into 3/4" cubes	1 1/3 lb.
<i>Dressing</i>	
Fish sauce	3 Tbsp.
Water	3 Tbsp.
Lime juice	4 Tbsp.
Sugar	3 Tbsp.
Garlic, minced	2 tsp.
Ginger, minced	1 Tbsp.
Thai Chilies, minced	1 Tbsp.
<i>Salad</i>	
Watercress	4 cups
Baby lettuces (green or red or oak)	2 cups
Watermelon, red seedless, cut into bite-size triangle slices about 1 1/2" by 1/4" thick	2 cups
Canola oil	3 Tbsp.
Red onions, cut lengthwise into 1/4" slices	1 cup
Garlic, minced	1 1/2 Tbsp.

Method

1. *For the beef:* Combine first 5 ingredients in mixing bowl and stir well. Add beef and set aside to marinate for 30 minutes.
2. *For the dressing:* Combine all dressing ingredients, then stir and set aside.
3. *For the salad:* Gently toss to combine watercress, baby lettuces, and watermelon.
4. Heat large 12" pan over high heat. Add oil, red onions and garlic and stir to 20 seconds until fragrant. Add beef to pan and allow to sear mostly undisturbed for about 10-20 seconds before flipping over. This helps to brown the surfaces. Cook just until medium.

5. Remove from heat. Top salad mix with beef along with onions and juices. Drizzle about 1 ½ tablespoons dressing on each serving and serve remaining dressing on the side.

Note: Inspired by the classic bo luc lac, this dish showcases the love of contrasts in the Vietnamese kitchen. Beef shaken in a fiery hot pan and served over cool watercress with crunchy watermelon. A drizzle of spicy, limey, gingery fish sauce brings all the flavors forward and together in perfect balance.

Source: Chef Mai Pham, Star Ginger and Lemon Grass Kitchen, www.starginger.com