

# Grilled Beef and Romaine Salad, Thai-style

Amount	Measure	Ingredient -- Preparation Method
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----- THE GREENS -----		
1	lg	Head romaine lettuce *
1	lg	Cucumber, peeled
1		Red onion, thinly sliced
11		Firm radishes, trimmed
2		Tomatoes, cored and sliced
1	pk	Scallions, trimmed
16		Fresh mint leaves
16		Fresh basil leaves
1/2	c	Coriander leaves **
----- THE SAUCE -----		
1	c	Fish sauce (see note)
1/2	ts	Powdered hot red chilies
----- THE MEAT -----		
8		Thin slices top sirloin ***
1	d	Salt to taste
1	d	Fresh ground pepper to taste
1/4	c	Salad oil

\* About 1 1/2 lbs. romaine rinsed and cut up or broken with fingers as for salad.

\*\* Loosely packed (also known as Chinese parsley and cilantro).

\*\*\* top round, sirloin or club steak may be used.

Prepare a charcoal or other grill for cooking the meat. This should be done before starting to prepare the ingredients. Thinly slice the cucumbers and radishes. Cut scallions into 1-inch lengths. Prepare all the greens as indicated and combine in a salad bowl. Brush meat with oil.

Sprinkle with salt and pepper. Grill meat on both sides, about 2 minutes to a side or longer, depending on the desired degree of doneness.

Quickly, while the meat is still hot, cut the slices into 1/2 inch strips and add them to the greens. If there are any accumulated meat juices, add them to the sauce. Pour the sauce over all and toss. Serve immediately with hot rice or long loaves of bread.

**NOTE:** Either Nuoc nam (Vietnamese fish sauce) or Nam pla) Thai fish sauce may be used in this recipe. Fish sauce and powdered red chilies are widely available in Chinese markets.

## Dressing

1 cup lime juice  
1/2 cup Nam Pla  
2 ts light soy  
60 g fresh coriander (finely chopped)  
60 g shallots (finely chopped)  
1 chile (finely chopped)

## Marinade (after cooking)

garlic  
nam pla  
chile paste