

## Marinated Thai Beef

2 ea Strip loin steaks (6 oz. ea.)  
1 Lemon grass stalk  
1 Lime leaf  
1 Garlic clove  
2 Scallions  
1 t Sugar  
1 t Chili paste  
1 t Curry powder, hot or mild  
1 t Tumeric  
1/2 Hot red pepper, chopped  
1/2 c Thick coconut milk  
Salt to taste

### Vegetables:

Mushrooms  
Snow peas  
Red or green pepper  
Cabbage  
Celery  
Green onions

Coarsely chop the lemon grass and lime leaf. Peel the garlic and onions and chop. Add these plus the spices and the red pepper to a food processor. Pour in the coconut milk and blend to a thick paste. (If you can't find thick coconut milk, use regular but pour off and save the thin liquid on top and use the thick cream on the bottom of the can.)

Spread the marinade on both sides of the steaks. It should be like a crust on the meat. Let stand in the fridge for 3 hours to overnight.

Save the remaining marinade.

Grill the steaks on a hot grill to medium (or as desired). While the steaks are grilling, stir-fry a selection of veggies in a wok until tender crisp. Remove veggies and keep warm. Add the saved marinade to the wok and add the remaining coconut milk or the thin liquid poured off the top. Simmer until slightly reduced, or if too thick add a little water or fish sauce. Salt to taste, and return the veggies to the wok; stir to coat.

Slice the meat across the grain into 1/2" slices. Arrange on top of hot steamed rice or rice noodles. Top with veggies and sauce. Garnish with a small dollop of chili paste if desired.

The tumeric gives this dish a wonderful bright yellow color. You can substitute chicken breasts or pork steaks for the strip loin.