



Palm Sugar Steak with Red Boat Fish Sauce

Amp up the flavors of your steak with this tangy marinade inspired from Vietnamese cuisine! This flavorful recipe balances the umami from Red Boat fish sauce with the acidity from lime juice, aromatics from lemongrass, and sweetness from Red Boat's palm sugar. Each bite is a guaranteed flavor explosion!

Created in partnership with Chef Don Nguyen from Khoi BBQ and Red Boat Fish Sauce, creator of fish sauce with no additives, no preservatives, and no flavor enhancers– for the purest fish sauce experience!

25





MINUTES

4

SERVINGS

12

INGREDIENTS

SPICE LEVEL

Palm Sugar Steak with Red Boat

INGREDIENTS

- 1/4 c soy sauce
- 2 tbsp Red Boat fish sauce
- 2 tbsp lime juice
- 2 tbsp Red Boat palm sugar
- 2 tbsp vegetable oil
- 2 cloves garlic, minced
- 1 tbsp fresh ginger, grated
- 1 tbsp red curry paste
- 1 tsp lemongrass (fresh, sliced in to quarter inch discs)
- 1/4 tsp chili flakes
- 1/4 c fresh cilantro, chopped
- 1 lb beef (sirloin, flank steak, or skirt steak)

DIRECTIONS

1. Make the marinade: Place garlic, ginger, red curry paste, palm sugar, lemongrass, and cilantro into a mortar. Use a pestle to grind the ingredients until well combined. Combine soy sauce, fish sauce, lime juice, vegetable oil, and chili flakes in a bowl. Add ingredients from mortar and mix in to make the marinade.
2. Place steak inside the bowl with marinade. Cover and place in fridge for 2 hours or overnight.
3. Smoker method: Take out marinated steak and smoke with post oak or any neutral hard wood until 120F. Remove from smoker and sear on a cast iron or grill until internal temperature reaches 130F (for medium). Pour remaining marinade and flip. Rest for 10 minutes. Slice against the grain. Enjoy!
4. Reverse sear method: Preheat oven to 225F. Place steak in oven. Cook for 20 minutes, or until internal temperature reaches 115F (for medium rare). Right before steak is done, heat a cast iron skillet on high. Add a little oil, and then sear the steak – about 10 seconds on each side to activate the Maillard effect and get texture on the steak. Pour leftover marinade on steak. Take out of cast iron, rest for 5 minutes. Slice. Enjoy!



Follow us → For more recipes and videos → @umamicart