
Garlic Steak with a Trio of Dipping Sauces

Description

There's nothing like a perfectly grilled steak to liven up your game time viewing. Add a variety of sauces, to make it extra special.

Total time: 45 min Yield: 6 appetizer portions

Ingredients

3 to 5 lbs. top sirloin
10 clove garlic (minced)
1 tsp kosher or fresh ground salt
3 Tbsp extra virgin olive oil
black truffle oil (optional)
salt (for grilling)
fresh ground black pepper (for grilling)

Prep Time: 45 min Total Time: 45 min

Instructions

Get a head start the day before on the steaks to ensure a really tender steak (the garlic will help to tenderize the meat). If you have a mini food processor, by all means, use it to blend the garlic, oil and salt. If not, use the side of a big knife to smear the garlic and kosher salt together, pressing really hard so they become a thick paste. In a small bowl, mix with the olive oil (if using the truffle oil, you can add a few drops here). Using a fork, poke the steaks on both sides, each poke about 1" apart (this allows the garlic to permeate the meat). Using your hands, massage the garlic paste on the surface of each steak. Store in a sealed plastic bag in the refrigerator overnight.

Prepare all the dipping sauces by mixing the ingredients together for each sauce and put them into small sauce bowls.

Chile BBQ Sauce

- 1/3 cup ketchup
- 1 Tbsp prepared BBQ sauce
- 1 tsp smoked paprika (or use cayenne pepper for more heat)

Horseradish Sauce

- 1/3 cup mayonnaise

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- 1 tsp prepared horseradish
 - 2 tsp fresh chopped chives
 - Fresh ground black pepper

Spicy Asian Sauce

- 1/3 cup balsamic vinegar
- 1 tsp Asian fish sauce
- 2 tsp fresh squeezed lime
- 1 tsp each fresh chopped mint, cilantro, and green onion
- 2 Thai bird chiles or local chile peppers
- Drizzle of olive oil
- Salt & Pepper to taste

Season the meat liberally with salt and pepper and grill. Make sure you let the meat rest for at least 2 to 3 minutes before slicing. Place sliced meat onto a platter and serve with the sauce. If you have truffle oil, drizzle lightly (only a few drops here and there!) onto the sliced steak.

Recipe brought to you by:

Chef Michi Holland

Source:

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