

GRILLED BEEF SALAD WITH ORANGES

Yield: 4 portions

Ingredients	Amounts
Lime juice	¼ cup
Fish sauce	1 ½ Tbsp.
Brown sugar	2 Tbsp.
Thai bird or serrano chiles	2-5 ea.
New York or flank steak, grilled and sliced 1/4" thick	1 lb.
Red onion, small, thinly sliced	1 ea.
Orange, peeled and sliced crosswise	1 ea.
Thai basil leaves	¼ cup
Cucumber, small, thinly sliced	1 ea.
Tomato, large, ripe, cut into thin wedges	1 ea.
Cilantro springs for garnish	as needed

Method

1. Combine the lime juice, fish sauce, brown sugar, and chiles and set aside.
2. To assemble the salad, gently toss the dressing, steak, onion, orange, basil, cucumber and tomato. Let the ingredients sit in the dressing for 2 to 3 minutes to absorb flavor before serving. If you like, serve the salad on a platter lined with lettuce. Garnish with cilantro.