

# Thai Beef Salad

This recipe was adapted from a recipe with the same name on [www.allrecipes.com](http://www.allrecipes.com)

Serves: 4



This dish is found on the menu of almost every Thai restaurant in the United States. Sometimes the beef is stir-fried in a minimum of oil and the salad is served while the beef is still warm. Sometimes it's served cold, using thinly sliced rare roast beef.

## Ingredients

2 cloves minced garlic  
1 teaspoon black peppercorns  
½ teaspoon salt  
2 teaspoons olive oil  
1 pound flank steak, flat iron steak  
3 small tomatoes  
1 medium Bermuda onion, cut into ¼-in slices  
1 aluminum foil, heavy duty, (8" x 18")  
1 head red leaf lettuce

### Dressing:

1 teaspoon ground dried shrimp w/chilies, optional  
2 cloves garlic, chopped  
2 red Serrano chili pepper, sliced  
2 green Serrano chili pepper, sliced  
1 tablespoon roasted chili sauce, nam prik pao  
3 tablespoons fish sauce, nam pla  
5 tablespoons lime juice  
2 teaspoons sugar  
¼ cup chopped fresh mint, coarsely chopped  
¼ cup fresh coriander leaves, cilantro

## Cooking Method

Pound garlic, peppercorns, coriander root and salt into a paste; add oil and mix together.

1. Rub the garlic mixture over the beef; marinate for 30 minutes.
2. Broil or grill beef until medium rare.
3. Slice into 2-by-¼-inch strips.
4. Set aside in a large mixing bowl.

Quickly char tomatoes under a hot broiler, turning occasionally.

1. Do not overcook.
2. Cool.
3. Cut into wedges and add to the beef.

Evenly spread the sliced onions on ½ of the sheet of foil.

1. Fold in half, seal the edges to form a flat parcel.
2. Place directly on top of a medium-high stove burner for 1 minute--it should make sizzling sounds.
3. Turn over; cook for about 30 seconds longer until charred.
4. Remove, unwrap and cool.
5. Add to the beef mixture.

Line a platter with the large lettuce leaves.

- Shred remaining leaves and scatter them on top.

### **Prepare the Dressing:**

1. In a hot, ungreased skillet, toast optional ground dried shrimp until fragrant, about 10 seconds.
2. Reduce to medium heat.
3. Add garlic, chillies, roasted chili sauce (nam prik pao), fish sauce, lime juice and sugar; stir together until dissolved.
4. Cool.
5. Add beef mixture, mint and coriander to wok; toss together gently.
6. Pour mixture over lettuce.
7. Serve at room temperature.