

Crying Tiger Steak with Thai Dipping Sauce

Ingredients

For the Steak Marinade

1kg rib eye steak (can also use sirloin, brisket, or flank steak)

1 tablespoon soy sauce

1 tablespoon oyster sauce

1 tablespoon fish sauce

1 tbsp. brown sugar

A pinch of black pepper

Cooking oil (for searing the steak)

For Nam Jim Jaew (Spicy Dipping Sauce)

2 teaspoon glutinous rice

1 ½ tablespoon palm sugar

3 tablespoon fish sauce

1 tbsp. tamarind paste

1 lime

2 teaspoon chilli flakes

1 shallots sliced or chopped

2 tablespoon cilantro chopped

Method

Prepare the Steak

Combine the steak, soy sauce, oyster sauce, fish sauce, brown sugar, and black pepper in a bowl or container. Let the steak marinade for at least 30 minutes or overnight.

Heat a grill or cooking pan over medium high heat, and add 2 tablespoon of cooking oil.

Grill the steak 3-5 minute per side for medium-rare, depending on the thickness of the steak. Cook for a longer time if you prefer medium or well-done. Set aside while you prepare the dipping sauce.

Prepare Nam Jim Jaew (Spicy Dipping Sauce)

Toast the rice grain on a dry cooking pan, until golden brown.

Using a mortar and pestle, grind the toasted rice and palm sugar cubes into powder. You can also use a food processor or grinder.

Add in fish sauce, tamarind paste, and juice of 1 lime, chilli flakes, shallots, and cilantro. Mix until well combined. Taste and adjust seasoning based on your preference.

To Serve

Slice the steak thinly against the grain. Arrange the sliced steak on a plate. Serve with Nam Jim Jaew, rice, or fresh vegetables like cabbage or cucumber. Enjoy!