

Asian Beef Sandwich with Ginger Wasabi Mayo

Serves 4-6



2 lbs top round steak
½ cup soy sauce
2 tbsp rice vinegar
2 chopped scallions
2 cloves garlic, minced
2 tsp ginger, minced
3 tbsp honey
1 tsp sesame oil
1 loaf of dense bread. I used focaccia, but you can use whatever bread you prefer
Pickled Carrots and cucumbers (recipe follows)
2 tbsp ginger wasabi mayo or to taste (recipe follows)

Combine the soy sauce, rice vinegar, scallions, garlic, ginger, honey, and sesame oil in a bowl. Place the top round in a plastic freezer bag and pour the marinade over the top. Seal bag, squeezing out as much air as possible and marinate in the refrigerator overnight. Prepare the wasabi mayo at this time.

Preheat the grill to medium, and cook the beef turning once, for 7-10 minutes per side, or until the internal temperature reaches 135F. Set aside to cool.

While the steak is cooling, prepare the pickled carrots and cucumber according to the recipe below.

When the beef has cooled and the pickled vegetables are ready, slice the beef as thinly as possible. Slice the loaf of bread in half, lengthwise. Spread about a tablespoon of the mayo on each cut side of the bread. Layer the beef on the bottom slice and top with a generous amount of the pickled veggies. Cover with the top slice and cut into individual servings.

Pickled Carrots and Cucumber

2 large carrots, peeled
1 medium cucumber, peeled
½ tsp kosher salt
1 tsp sugar
¼ cup rice vinegar

Using a potato peeler, shave thin slices of the carrots and cucumbers. Add the remaining ingredients to a medium bowl and whisk to combine. Add the carrots and cucumbers, and stir to coat with the vinegar mixture. Let sit for 20 minutes, stirring a few times to redistribute the vinegar mixture. The veggies will be tender, but still have a bit of crunch when they are ready.

Ginger-Wasabi Mayo

Adapted from Chef Duncan Gott

1 tbsp wasabi powder
1 tbsp water
1 cup mayo
¼ cup pickled ginger
1 tsp sesame oil
1 tbsp lime juice
1 tsp soy sauce

Combine all ingredients in a blender and puree until smooth. Refrigerate overnight before using.