



Rustic Kitchen

BISTRO & BAR



Marinated Grilled Beef Kebabs & Jicama, Cucumber & Citrus Salad

This recipe was created exclusively by Executive Chef Tom Holloway and is frequently served at Rustic Kitchen.

INGREDIENTS FOR GILLED BEEF KEBABS

- 2 pounds Beef Sirloin or Tenderloin, cut into cubes
(just big enough to thread on skewer)
- 3/4 cups Extra Virgin Olive Oil
- 2 tablespoons fresh lemon juice, (approximate 1/2 lemon = 2 tablespoons)
- 2 cloves Garlic, peeled and sliced
- 1 teaspoon Kosher or Sea Salt
- 1/2 teaspoon fresh ground Black Pepper
- 6 tablespoons Tamari or Soy Sauce
- 1/2 cup Red Wine, alcohol cooked off (***)in a pan on a burner at medium heat, use a flame to ignite alcohol. Alcohol is gone when there is no more flame. Wine will reduce down by almost half when alcohol is cooked off.)
- 1 tablespoon fresh Rosemary, chopped or 1 teaspoon dried Rosemary
- 1/2 teaspoon ground Yellow Mustard
- Wooden skewers, soaked for 30 minutes

PREPARATION

Grill about 3 – 4 minutes each side or to desired doneness & deep grill marks...but keep flipping so juices don't escape and meat is not dried out.





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INGREDIENTS FOR JICAMA, CUCUMBER & CITRUS SALAD WITH TOASTED SESAME SEED & TAMARIND SOY VINAIGRETTE

1 Jicama, peeled and julienned into matchsticks
1 Hothouse or European Cucumber, seeded and julienned into matchsticks
1 Red Jalapeno Pepper, seeded and diced
1 Ruby Red Grapefruit, peeled & pith removed & cut supremes
1 teaspoon toasted black Sesame Seeds
1/2 teaspoon Tamarind paste
1/4 teaspoon fresh grated Ginger
2 tablespoons fresh Lime juice (1 whole lime yields approximately 2 table-
spoons juice)
2 tablespoons Tamari or Soy sauce
2 tablespoons Rice Wine Vinegar or Ume Plum Vinegar
Fresh Mint, chiffonade
Salt & Pepper to taste

PREPARATION

In bowl add Tamari, lime juice rice wine vinegar, sesame seeds, tamarind paste, grated ginger & mint. Whisk together and season with salt & pepper. When appropriately seasoned add the remaining ingredients and toss to coat. Serve.

