



# NUEA YARNG

grilled beef with spicy dipping sauce

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desired result: the grilled beef is fragrant and not too dry. It is also tender with a sweet taste. Paired with spicy dipping sauce (jaew), this dish is more delicious.

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1 beef strip loin (300 grams)  
1 teaspoon fish sauce  
¼ teaspoon ground sea salt

**spicy dipping sauce (jaew):** mix all ingredients together and taste to season.

1 tablespoon dried bird's eye chilies,  
roasted and finely pounded  
1 teaspoon rice, roasted and finely  
pounded  
1 tablespoon peeled shallots, finely  
chopped  
1 stalk long coriander, finely chopped  
2 tablespoons fish sauce  
2 tablespoon lime juice

Wash the beef and pat dry. Thinly slice through the beef but keep the lower part still attached to be able to spread open the beef to create a bigger piece. Mix with fish sauce and salt. Marinate for 1-2 hours or marinate overnight in the refrigerator.

Grill on charcoal grill over medium heat. Grill to cook on both sides then remove and rest to cool. Slice to bite-sized pieces.

Serve on a plate with the spicy dipping sauce and fresh vegetables such as cucumbers, cabbages, Thai basil and lemongrass leaves as well as steamed sticky rice.

**tips:** use fatty cuts as the beef will be fragrant after grilling. Marinate the cut for about 1-2 hours at room temperature will make the beef tender. However, the beef should not be left outside of the refrigerator for more than 2 hours as the warm atmosphere can cause foul smell.