



#1MEAT12WAYS

WAYGU FLAT IRON STEAK BAHN MI

LARA RITCHIE, | NOTHING TO IT

DURHAM
RANCH

INGREDIENTS

Marinated Steak

- 2 lb. Durham Ranch Wagyu flat iron steak
- 1/3 cup Fish sauce
- 1 ½ Tbsp. Minced fresh garlic
- 2 Tbsp. Brown sugar
- 2 Tbsp. Sugar
- 1 tsp. Freshly ground black pepper
- Zest of one lime

Pickled Veggies

- 10 oz. Daikon radish, julienned
- 3 Large Carrots, julienned
- ½ Cup Water
- ¼ Cup Unseasoned rice wine vinegar
- 1 Tbsp. Sugar
- ¼ Tsp. Kosher salt

Bahn Mi

- 4 ea Soft Fresh baguettes
- 1 Bunch Cilantro, washed
- 1 ea. English cucumber, thinly sliced
- 1 Cup Mayonnaise mixed with 1 teaspoon Sriracha

MARINATED STEAK

1. In a sealable plastic bag, add all of the above ingredients and marinate in the refrigerator for 2 hours.

PICKLED VEGGIES

1. In a small saucepan, add the water, vinegar, sugar, and salt and bring to a boil to dissolve the sugar and salt. Then take it off the heat and let it cool.
2. In a medium bowl, add the daikon radish and carrots and pour the marinade over it and let it sit for half an hour. Drain and set aside.

ASSEMBLY INSTRUCTIONS

1. Heat a grill to medium high heat, about 450F. Remove the flat iron steak from the marinade and let it sit at room temperature for about 20 minutes. Lightly brush the steak with vegetable oil.
2. Place the steak on the grill and close the lid. Grill until golden brown grill marks are on the bison and then flip and cook on the other side, about 6 minutes a side – longer if you want your meat cooked more than medium rare.
3. Remove the steak from the grill and let it sit tented in aluminum foil while you assemble the sandwiches.
4. Spread some of the Sriracha mayonnaise mixture on the inside of the baguette.
5. On the bottom of the baguette shingle the cucumber slices. Then slice the steak thinly, against the grain, and layer on top of the cucumber slices. Then place some cilantro sprigs, and the daikon and cucumber mixture. Enjoy!