

Lao Style Grilled Beef with Chili Sauce

Ingredients

For the beef

- 2 lbs brisket or tri-tip
- 2 Tbsp soy sauce
- 2 Tbsp oyster sauce
- 2 Tbsp vegetable oil
- 2 tsp fish sauce
- 2 tsp palm or brown sugar
- 6 garlic cloves, minced

For the chili sauce

- 3 Tbsp tamarind concentrate
- 3 Tbsp fish sauce
- 3 Tbsp palm or brown sugar
- 1 1/2 Tbsp chopped cilantro
- 2-4 tsp Thai chili powder or sriracha
- 1 1/2 tsp roasted rice powder

Directions

Marinate the Beef

Cut beef into thin slices. Place in a bowl, add the soy sauce, oyster sauce, vegetable oil, fish sauce, sugar and minced garlic and mix well. Let marinade for at least 30 minutes.

Make the chili sauce

Place tamarind concentrate, fish sauce and sugar in a small cooking pot and stir over medium heat until the sugar melts. Remove from heat and mix in the chopped cilantro, chili powder or sriracha and roasted rice powder.

Preheat grill to medium or broiler pan. Lay beef slices on a single layer and grill or broil for 3-5 minutes per side. When they're almost done, brush sauce over the beef and grill or broil for a minute.

Serve with remaining chili sauce on the side.