

Cambodian Beef Steak on a Stick

Ingredients

- 1 lb eye of round or sirloin tip roast
- 1/2 tsp salt
- ground pepper to taste
- pinch of sugar
- 2 Tbsp fish sauce
- 6 garlic cloves, crushed
- 2 stalks lemongrass, white part only, sliced
- 3/4" ginger root, peeled and diced
- 2 tsp fresh thyme leaves (optional)
- 1 1/2 tsp fresh lemon juice
- 1 1/2 tsp ground turmeric
- 1 tsp lemon zest
- wooden or bamboo skewers

Directions

Slice beef into long, 1/8" thick strips and place them in a bowl. Add the salt, pepper and sugar and rub all over. Add the fish sauce and rub again.

Using a mortal and pestle or an electric blender or mini-chopper, puree together the lemongrass, ginger, thyme, lemon juice, turmeric and lemon zest. Rub this paste on the beef and marinate for at least one hour in the refrigerator.

Meanwhile, place the skewers in water and let soak.

Oil the grates of a grill and preheat on high. Skewer the beef into the skewers. Grill over direct heat for 2-3 minutes per side, or until cooked to your liking.