

Thai Steak

By Chef Jeremy Silvey



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| Bamboo skewers | ¼ cup honey |
| 1 package Wagyu Medallions | 1 tablespoon Siracha |
| 1 cup olive oil | 3 tablespoons sweet chili sauce |
| 1 cup soy sauce | Fresh Rosemary, chopped fine |
| 4 tablespoons Jeremy Blend | |
| ¼ cup brown sugar | |
| 4 tablespoons minced garlic | |

Quinoa Powerhouse Salad – recipe on back

Mix together olive oil, soy sauce, Jeremy Blend, brown sugar, honey, sweet chili sauce, Siracha and minced garlic. Place half of the marinade mixture into a sealable bag. Put in refrigerator and marinate overnight for best results, but can be done for 30 minutes if needed. Skewer the marinated beef and grill until done. Heat the saved marinade in a pan over low heat for 5 minutes. Serve with the plated beef as a dipping sauce.

Quinoa Powerhouse Salad

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Dressing

1/8 cup quinoa	1/16 cup Dijon mustard	1/18 pound spinach, washed
1/16 cup rice vinegar	1/16 cup rice vinegar	
1/16 cup lemon juice	1/16 cup honey	
1/16 cup water	1/16 cup safflower oil	
1/16 cup sugar	¼ pear, julienned	

1. Place quinoa in the bowl and add water. Let soak for 30 seconds, drain and set aside.
2. Make tart stock by mixing vinegar, water, sugar and lemon juice. Add quinoa. Simmer until quinoa blooms. Drain the quinoa, place on sheet pan. Let cool in refrigerator.
3. In a separate bowl, combine mustard, honey and rice vinegar. Whisk together and add the oil in slowly. Season with salt and pepper.
4. Mix the pear, spinach and dressing together. Serve.