

Steak Bites with Cranberry Miso Sauce

Recipe by Shirley Lim



Ingredients:

1-2 New York Strip Steaks

Marinade Sauce:

1 ½ Tbsp light soy sauce

1 ½ Tbsp sake (Can use ginrei instead of sake for a lower sugar option)

1 ½ Tbsp mirin (pro tip: can sub dry sherry, dry white wine, or sweet marsala)

1 Tbsp sugar

1 tsp ginger juice

Pinch of salt and dash of black pepper

Cranberry Miso Sauce:

2 Tbsp red onion, minced

2 pieces scallions (end white part)

1 14-oz can cranberry sauce (with whole berry)

1 Tbsp Japanese rice vinegar

1 Tbsp orange juice

¾-1 tsp miso paste (white)

1 Tbsp cooking oil

Rice Cake Crispies:

1 Cup cooked rice
¼ Tbsp rice vinegar
½ tsp salt
Cooking Oil

Directions:

- 1) Prepare your marinade. Mix all marinade ingredients in a Ziploc bag and mix well.
- 2) Cut steak into 1 ¼ inch cubes and place in the Ziploc bag with the marinade. Refrigerate for a minimum of 2 hours to overnight.
- 3) Make the cranberry sauce. In a heated pan, lightly brown the shallots and scallions until fragrant. Add the rest of the cranberry miso sauce ingredients to the pan.
- 4) Mix well, cook, and simmer at medium heat for 2 minutes, or until the sauce gets bubbly. Turn to low heat and simmer for a few more minutes.
- 5) Remove a few berries from the mixture and blend the rest in the blender.
- 6) Set sauce aside until ready to use.
- 7) Next, make the rice cake crispies. Reheat cooked rice to slightly hot. In a box, mix all seasoning ingredients. Stir well.
- 8) Tear a large sheet of wax paper and lay it on a flat surface. Place a layer of rice (1/2 inch thick) onto paper. Fold paper over to flatten rice evenly and press down to pack the rice together.
- 9) Place a plastic film wrap directly over the uncovered rice. Put a cookie cutter over the plastic film to mold the rice and cut.
- 10) Use fingers to firmly press the plastic film into the cooked rice to make sure the rice is evenly spread inside the mold and is firm.
- 11) Push out the cut rice from the mold.
- 12) Heat pan and add a thin layer of cooking oil. Fry each rice cake over medium heat. Fry until one side is firm, lightly brown, and crisp. Flip over and repeat.
- 13) Remove rice cake crispies from the pan and lightly pat dry oil off on paper towel. Set cooked rice cake crispies aside.
- 14) Remove marinated beef from the refrigerator.
- 15) Heat cooking oil in wok or pan to high heat.
- 16) Cook steak on all sides until it's nicely charred, about 5-8 minutes total, or until the steak reaches your preferred internal temperature.
- 17) Let rest for at least 5 minutes.
- 18) Stick each piece of steak with a toothpick.
- 19) Place tooth-picked steak on top of each rice cake crispie.
- 20) Lightly spoon cranberry sauce over steak bites and enjoy!