

KOREAN BARBEQUE-SPICED FLANK STEAK AND RED GRAPE SKEWERS WITH GREEN GRAPE SLAW

Yield: 16 skewers

Ingredients	Amounts
<i>Korean marinade</i>	
Soy sauce	½ cup
Sesame oil, toasted	1 Tbsp.
Rice vinegar	2 Tbsp.
Brown sugar	3 Tbsp.
Kochi Chang	¼ cup.
Ginger, minced	2 Tbsp.
Shallots, minced	2 Tbsp.
Garlic, minced	2 Tbsp.
Chiles, red, minced fine	1 ea.
Fish sauce	1 tsp.
Asian pear, peeled and minced fine	1 ea.
Flank steak, trimmed	1 lb.
 <i>Grape skewers</i>	
Scallions, minced	3 ea.
Black sesame seeds	1/2 tsp.
Red grapes, stemmed	2 cups
Skewers, 4-inch	16 ea.

Green Grape Slaw (recipe follows)

Method

1. *For the marinade:* In a small mixing bowl, combine the soy sauce, sesame oil, rice vinegar, brown sugar, Kochi Chang, ginger, shallots, garlic, red chiles, fish sauce, and chopped Asian pear. Toss to combine and measure out 1 cup to set aside for a dipping sauce later. Trim the flank steak and cut into 1/8-inch thick slices, cutting against the grain of the meat. Add the flank steak slices to the marinade, mix well, and let marinate for 1-2 hours.
2. *For the steak-grape skewers:* Soak the skewers in water overnight. Remove the meat from the marinade and skewer about 1-2 oz. per stick; make sure to leave about 2-inch of space at the front end to skewer grapes after cooking. Set aside until ready to grill.
3. *To cook the skewers and finish the dish:* Preheat a grill to medium-high heat, and brush with oil to season. To the reserved dipping sauce, add the minced scallions and the black sesame seeds. Grill each skewer for about 3-4 minutes per side, marking them with grill marks. Once they are cooked, remove from the grill and spear 3 grapes each onto sharp end of the skewer. Serve at once over a small mound of Green Grape Slaw with a small dish of dipping sauce on the side.
4. Garnish with black sesame seeds.

GREEN GRAPE, CILANTRO, RED PEPPER SLAW

Yield: 6 cups

Ingredients	Amounts
Napa cabbage head, shaved paper thin into strips	4 cups
Green grapes, halved	1 cup
Red pepper, julienned	1 ea.
Cilantro, stemmed	½ cup
Black sesame seeds	1 tsp.
Lime juice	2 Tbsp.
Soy sauce	1 Tbsp.
Peanut oil	1 Tbsp.
Salt	to taste
Pepper	to taste

Method

1. *For the slaw:* In a stainless steel bowl, combine all ingredients and mix well. Refrigerate for 20 minutes to allow all the flavors to combine.