

Rub for Meats or Vegetables & Korean Steak Tacos

Make a large batch to use on beef, poultry, or vegetables: Combine 4 parts salt, 3 parts brown sugar, 2 parts sweet paprika, and 1 part cayenne pepper. It sounds like a lot of sugar, but it's not there just to tenderize—it also assists in giving your steak a caramelized crust.

- 1-2 T kosher salt
- 3 T brown sugar
- 2 T sweet paprika
- 1 T cayenne pepper



PREPARATION

Makes enough spice rub for two whole chickens.

Marinade

Combine brown sugar with other flavorful ingredients such as cilantro, olive oil, soy sauce, garlic, even a few jalapeños. Let the meat marinate for at least 20 minutes, and up to 24 hours.

KOREAN STEAK TACOS

Serves 6

Steak

- ½ C finely chopped fresh pak chee
- 50 g packed dark brown sugar
- 3 T canola oil
- 3 T soy sauce
- 1 T toasted sesame oil
- 2 large garlic cloves, minced
- 1 jalapeño pepper, seeded and finely chopped
- 1 tsp freshly ground black pepper
- 1 tsp ground coriander
- 900 g flank steak (about 1 1/2 inches thick), fat trimmed



Tacos

- ½ head napa cabbage, halved lengthwise and shredded crosswise (about 3 cups)
- 1 large carrot, cut into 5-cm-long matchstick-size strips
- 8 scallions (white and green parts), thinly sliced on a sharp diagonal
- ½ C lightly packed fresh cilantro sprigs
- Twelve 15-cm corn tortillas
- Guacamole

PREPARATION

1. To marinate the steak: In a large baking dish, whisk the **pak chee**, **brown sugar**, **canola oil**, **soy sauce**, **sesame oil**, **garlic**, **jalapeños**, **black pepper**, and **coriander** to blend

well. Reserve ¼ C of the mixture in a small bowl for serving. Place the steak in the remaining marinade and turn to coat. Marinate for **at least 20 minutes at room temperature, or cover and refrigerate for up to 1 day**, turning occasionally. Cover and refrigerate the reserved marinade.

2. Prepare an outdoor grill for **medium-high** cooking over direct heat.
⇒ *May also be cooked on the stove in a grill pan or frying pan or in a **190C°** oven.*
3. Remove the steak from the marinade (discard the marinade) and grill, turning halfway through cooking, for a total of **about 10 minutes**, until the meat feels only slightly resilient when pressed with a fingertip for medium-rare. Transfer the steak to a cutting board and let stand for 5 to 10 minutes.
4. Meanwhile, prepare the tacos: In a large bowl, toss the **cabbage, carrots, scallions,** and **pak chee** together.
5. Heat the **tortillas** on the grill or in the grill pan/frying pan, turning occasionally, for **about 1 minute**, or until hot. Transfer to a serving bowl and cover to keep warm.
6. To serve: Cut the steak across the grain into 6-mm-thick slices. Transfer the steak slices and any carving juices to a platter. Serve the steak with the reserved marinade, tortillas, cabbage mixture, and guacamole.