



## Recipe of the Month

October 2017

### Wagyu Beef Poke

Recipe kindly shared by Chef  
Tylun Pang, Ko Restaurant, The  
Fairmont Kea Lani, Maui



### **Ingredients:**

4 (4-ounce) Grazing Meadows Wagyu beef flat-iron steaks

### **For the steak rub:**

1 teaspoon minced garlic

1 teaspoon chopped fresh parsley

1/2 teaspoon dried chili pepper flakes

2 tablespoons turbinado sugar (Maui raw sugar)

2 tablespoons Hawaiian 'alaea salt

**For the relish:**

1/4 cup diced Kula onion (1/4-inch dice)

1/4 cup diced sun-dried tomato (1/4-inch dice)

1/4 cup diced Japanese cucumber (1/4-inch dice)

1 1/2 tablespoons sesame oil

1 teaspoon sambal oelek (Indonesian chili paste)

Toasted sesame seeds, for garnish

**Instructions:**

**For the rub:** Combine garlic, parsley, chili flakes, salt, and sugar in a small bowl; set aside.

**For the Relish:** Combine onion, tomato, and cucumber with sesame oil and sambal oelek in a small bowl: set aside.

Massage the rub into both sides of the steaks. Heat grill or grill pan over high heat. Sear steaks about 1 minute each side--they should be rare in center. Let steaks rest 10 minutes.

Cut the seared steaks into 1-inch cubes. Place cubes into a serving bowl, add relish and toss to combine. Serve at once.