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## COOKING CLASSES

### **Beef Skewer with Spicy Peanut Dipping Sauce**

1 pound flank steak  
¼ cup soy sauce  
¼ cup vegetable oil  
2 tablespoons Asian chili sauce, (called Sriracha, with the rooster on the label, yum)  
¼ cup packed dark brown sugar  
¼ cup minced fresh cilantro leaves  
2 medium garlic cloves, minced or pressed through a garlic press (about 2 teaspoons)  
4 scallions, white and green parts, sliced thin  
Spicy Peanut Dipping Sauce (recipe follows)

1. Cut the flank steak in half lengthwise and freeze it for 30 minutes.
2. Combine the soy sauce, oil, chili sauce, brown sugar, cilantro, garlic, and scallions in a measuring cup; set aside. Remove the flank steak from the freezer and slice each piece across the grain into ¼-inch-thick strips. Weave the meat onto individual bamboo skewers. Dunk the meat end of each skewer in the marinade to coat; lay the skewers in a shallow dish, propping up the exposed ends of the skewers to keep them clean. Pour the remaining marinade over the meat. Refrigerate for at least 1 hour or overnight.
3. Adjust an oven rack to the top position and heat the broiler. Lay the skewers on a wire rack set over a rimmed baking sheet and cover the skewer ends with foil. Broil for 6 to 7 minutes, flipping the skewers over halfway through, until the meat is browned. Serve immediately with the peanut sauce.

*Serves 12*

### **Spicy Peanut Dipping Sauce**

This sauce can be made a day in advance and refrigerated. Bring the sauce to room temperature before serving.

½ cup creamy peanut butter  
¼-½ cup hot water  
1 tablespoon soy sauce  
2 tablespoons juice from 1 lime  
2 tablespoons Asian chili sauce  
1 tablespoon dark brown sugar  
1 medium garlic clove, minced (about 1 teaspoon)  
1 tablespoon chopped fresh cilantro leaves  
2 scallions, white and green parts, sliced thin

Whisk the peanut butter and hot water together in a medium bowl. Stir in the remaining ingredients, add more water to make the sauce the consistency of a creamy sauce. Enjoy!

*Makes about 1 cup*