**[Crying Tiger Steak](Source:%20https://www.simplysuwanee.com/the-best-crying-tiger-recipe/)**

*The main dish served with a Thai cucumber salad and/or plain rice is how I prefer my crying tiger. I recommend entirely skipping the traditional dipping sauce (at right) as the steak is so flavorful, I find the extra sauce completely unnecessary.*

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| Ingredients for **main dish**:   * 1.2 to 1.5 lbs. flank, sirloin, or better **steak** * 2 TBSP **oyster sauce** * 1½ TBSP **fish sauce** * 1 TBSP **soy sauce** * 1½ TBSP **garlic**, minced * 1 tsp **white pepper** * 1½ TBSP **sugar** * **Salt** to taste | Ingredients for **nam jim jaew dipping sauce**:   * ¼ cup **rice** * 2 stalks **green onions**, chopped * ¼ cup **cilantro**, chopped * ¼ cup **shallots**, chopped * 4 TBSP **honey** * 3½ TBSP **fish sauce** * 2½ TBSP **lime juice** * 2 TBSP **tamarind concentrate** * 1-3 TBSP **Thai chili pepper** to taste. Can substitute **red pepper flakes** or **fresh Thai chilis**. * Optional: 1-2 TBSP water to thin out sauce |
| Direx for steak:   * Place **steak** in a plastic bag or shallow pan and let sit while you prep remaining ingredients. * In a medium bowl, combine remaining **main dish ingredients** and mix until sugar dissolves completely. * Taste the marinade and adjust as needed, erring on the saltier side as some flavors will dissolve while grilling. * Dip both sides of **steak** and saturate in marinade.  **Tip:** If meat is thick, puncture a few holes in it to allow sauce to seep through. * Seal bag or cover bowl and refrigerate for 1-5 hours, flipping occasionally. * Remove from fridge and leave at room temperature for an hour. * Over a medium-high flame, place **steaks** on grill or skillet and cook for a couple minutes on each side until desired temperature is reached. * Allow steaks to rest 5-10 minutes on a cutting board or plate before cutting to allow the juice from the meat to redistribute and keeps the juices locked in within the cooked meat.   Serving suggestion: Cut the meat against the grains into thin strips and serve with dipping sauce.  Direx for dipping sauce:   * On medium-low heat, toast uncooked **rice** in a dry pan (that’s right, no oil!), stirring continually and shaking to prevent sticking, until the rice is golden brown, 10-15 minutes.  **Tip:** Be careful with the heat level for this step, as the rice tends to cook fast after it browns.   Photo’s source: <https://thaicaliente.com/crying-tiger/>   * Remove from pan and let cool to room temperature in another vessel that’s not hot (to prevent further cooking). Then grind the rice into a coarse powder. Set aside. **Tip:** Leave some in big grains for the extra pop and a crispy taste. * Combine **green onions**, **cilantro**, and **shallots** in a small bowl. * Heat **honey** in a microwave 20-30 seconds, until runny. Let cool. Then pour over veggies and stir well. * Add **fish sauce**, **lime juice**, and **peppers**. Stir well, tasting and adjusting. * Add the **toasted rice powder**. Stir well, tasting and adjusting. | |