**Crying Tiger Steak**

*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
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| 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.
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