

## *Thai Salad*

*Residents' Beach House/Chef Eric Garrett*

Our Chef of the Residents' Beach House, Eric Garrett shares his special Thai Beef Salad dressing, a blue plate special offered seasonally at the Residents' Beach House.

### **Dressing**

1/3 cup	water
1/4 cup	fish sauce
1/4 cup	lime juice
2 T	palm sugar
1 1/2 tsp.	chopped garlic
1 each	Thai chili fine dice, no seeds

### **Marinade**

1 piece	lemongrass stalk
1 T	chopped garlic
2 T	fish sauce
1 T	soy sauce
4 tsp.	sugar
1 tsp.	chopped fresh ginger
2 T	lime juice
3 T	canola oil
1/2 tsp.	sesame oil

### **Salad Ingredients**

2 oz.	grilled beef tenderloin
1 1/2 oz.	baby lettuces
1 oz.	bean sprouts
2 oz.	grape tomato cut in half
1 oz.	shallots thinly sliced
2 oz.	cucumber seed & sliced
1 oz.	red bell pepper julienne
1/2 tsp.	finely chopped kaffir lime leaf
1/2 cup	torn fresh herbs (cilantro, mint, Thai basil)

### **To Prepare:**

Place ingredients for marinade in blender, blend until smooth. Pour marinade over 2 ounce portions of tenderloin, marinate for approximately 4 hours.

To assemble dressing, place all ingredients in mixing bowl, mix by hand.

To assemble salad, grill beef tenderloin to desired temperature, thinly slice, and add to bowl with other salad ingredients, except bell pepper. Add enough dressing to lightly coat salad, toss well and place in bowl. Garnish with bell peppers.