

Triple-S Celebration Steak

Recipe By Faigy Grossman



Cooking and Prep:  45
m

Serves:  4

Contains:   

Preference: Meat

Difficulty: Medium

Occasion: Rosh Hashanah

Source: Family Table by
Mishpacha Magazine

Yes, I know you're all wondering what the triple-S stands for: it's spicy, sweet, and salty! It didn't sound right as a title, but it sure tastes right! This really easy-to-prepare steak has a superb seasoning that rates it very high in terms of flavor and texture — a fabulous dish suitable for your Yom Tov seudah.

Check out our complete collection of [Rosh Hashanah recipes](#) for mains, sides, soups, desserts, and more inspiration for the holiday.

Ingredients (12)

Marinade

- 1/4 a large pear, grated
- 1 cube [Gefen Frozen Garlic](#)
- 2 tablespoons [Gefen Soy Sauce](#)
- 1 teaspoon crushed red pepper flakes

1 cube Dorot Gardens Frozen Ginger

1 tablespoon light brown sugar

1 tablespoon toasted sesame oil

Meat

1 pound (450 grams) sandwich steak, sliced into 1-inch (2- and- 1/2-centimeter) -wide strips

oil, for sautéing

salt, for sprinkling

sliced scallions, for garnish

Sommelier Suggests

Chateau Malartic-Lagravière

Start Cooking

Prepare the Steak

1. Place meat in a large ziplock bag. Add marinade ingredients and seal bag. Squeeze bag on all sides until meat is coated with marinade. Let sit at room temperature for 30 minutes, or chill up to eight hours.
2. Heat one tablespoon oil in a large frying pan over medium-high heat. Working in batches and adding more oil if needed, place meat in single layer in pan; sprinkle lightly with salt. Cook for about one minute until lightly brown, without stirring. Continue to cook, tossing occasionally, an additional two to three minutes longer, until crispy and cooked through. Serve over any grain, such as rice or quinoa, topped with sliced scallions.

Note:

This marinade works well with chicken, too. Try using this recipe as a steak salad appetizer over any lettuce salad.

Credits

Photography: Moishe Wulliger

Styling: Renee Muller