



THE FRENCH'S FOOD COMPANY

Since 1904

LEMONGRASS SWEET CHILI BEEF SATAY

Yield: 30 skewers

Combine Frank's RedHot Sweet Chili® Sauce red onion, garlic and sesame seeds and use to marinate sliced beef.

INSIGHTS

Asian appetizers continue to grow in popularity and the authentic flavors of this sweet chili sauce will please a broad group of consumers.

INGREDIENTS

30	Bamboo skewers
2 cup	Red onion
2 cloves	Garlic cloves
to taste	Salt and pepper
1 cup	Frank's RedHot Sweet Chili® Sauce
4 stalks	Lemongrass
2 Tbsp.	Sesame seeds
1 lb.	Beef bottom loin

DIRECTIONS

1. Soak bamboo skewers in water for about 1 hour.
2. Add red onion, garlic, salt, and pepper to a food processor to make a paste. Add FRANK'S RedHot Sweet Chili® Sauce, lemongrass and sesame seeds. Pulse to combine. Hold cold till needed.
3. Slice the beef into 1/4-inch thick x 3-inch long x 1-inch wide slices across the grain to get tender cut. Add the sliced beef into marinade and stir it to combine. Make sure beef is well coated. Cover with plastic wrap and marinate at least 1 hour preferably overnight.



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4. Skewer beef on soaked skewers and cook on a char grill or under a broiler till meat is just pink inside and nicely colored. (about 3 minutes per side)

TIPS . HINTS . VARIATION

- Serve warm with peanut dipping sauce that's 2 parts FRANK'S RedHot Sweet Chili Sauce and 1 part melted peanut butter.
- This sauce and marinade can also be thinned slightly with orange juice or light soy sauce.

At a minimum, the cooking and handling instructions set forth in the Food Code of the U.S. Public Health Service of the Food and Drug Administration, Department of Health and Human Services, should be reviewed and followed with respect to your preparation of this recipe.

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