



THE WAY THE COOKIE CRUMBLES

A FOOD BLOG

Thai Grilled-Beef Salad (from Cooks Illustrated)

Serves 4 to 6

1 teaspoon sweet paprika
1 teaspoon cayenne pepper
1 tablespoon white rice
3 tablespoons lime juice (from 2 limes)
2 tablespoons fish sauce
2 tablespoons water
½ teaspoon sugar
1½ pound flank steak, trimmed
Salt and white pepper, coarsely ground
4 shallots, sliced thin
1½ cups fresh mint leaves, torn
1½ cups fresh cilantro leaves
1 Thai chile, stemmed and sliced thin into rounds
1 seedless English cucumber, sliced ¼ inch thick on bias

1. Heat the paprika and cayenne in an 8-inch skillet over medium heat; cook, shaking the pan, until fragrant, about 1 minute. Transfer to a small bowl. Return the now-empty skillet to medium-high heat, add the rice, and toast, stirring frequently, until deep golden brown, about 5 minutes. Transfer to a second small bowl and cool for 5 minutes. Grind the rice with a spice grinder, mini food processor, or mortar and pestle until it resembles fine meal, 10 to 30 seconds (you should have about 1 tablespoon rice powder).

2. Whisk the lime juice, fish sauce, water, sugar, and ¼ teaspoon toasted paprika mixture in a large bowl and set aside.

3. For a Charcoal Grill: Open the bottom vent completely. Light a large chimney starter filled with charcoal briquettes (6 quarts). When the top coals are partially covered with ash, pour the coals evenly over half of the grill. Set the cooking grate in place, cover, and open the lid vent completely. Heat the grill until hot, about 5 minutes.

For a Gas Grill: Turn all burners to high, cover, and heat the grill until hot, about 15 minutes. Leave the primary burner on high and turn off the other burner(s).

4. Clean and oil the cooking grate. Season the steak with salt and white pepper. Place the steak over the hot part of the grill and cook until it's beginning to char and beads of moisture appear on the outer edges of the meat, 5 to 6 minutes. Flip the steak and continue to cook on the second side until charred and the center registers 125 degrees, about 5 minutes longer. Transfer to a plate, tent loosely with aluminum foil, and let rest for 5 to 10 minutes (or allow to cool to room temperature, about 1 hour).

5. Slice the meat, against the grain and on the bias, into ¼-inch-thick slices. Transfer the sliced steak to the bowl with the fish sauce mixture. Add the shallots, mint, cilantro, chile, and half of the rice powder; toss to combine. Transfer to a platter lined with cucumber slices. Serve, passing the remaining rice powder and toasted paprika mixture separately.

4. While the puree is cooling, place the remaining berries in a medium bowl. Heat the jelly in a second small saucepan over low heat until fully melted; drizzle the melted jelly over the berries and gently toss them together until the berries are glazed. Pour the slightly cooled puree into the cooled pie shell and smooth the top with a rubber spatula. Distribute the glazed berries evenly over the puree and gently press into the surface. Loosely cover pie with plastic wrap; refrigerate until chilled and the puree has set, about 3 hours (or up to 1 day).

5. FOR THE WHIPPED CREAM: Add the cream, sugar, and vanilla to the chilled bowl of an electric mixer. Beat at low speed until small bubbles form, about 30 seconds. Increase the speed to high and continue beating until the cream is smooth, thick, and nearly doubled in volume, about 20 seconds for soft peaks or about 30 seconds for stiff peaks. If necessary, finish beating by hand to adjust the consistency.