



GRILLED WAGYU BEEF NAM TOK

YIELD: 2 SERVINGS



INGREDIENTS

GRILLED WAGYU BEEF NAM TOK

8 oz. cooked flank steak/sirloin
or ribeye

½ cup sliced red onions,
cut ¼-inch thick

¼ cup cilantro leaves

¼ cup mint leaves

¼ tsp. toasted rice powder
(see sub-recipe)

2 Tbsp. dressing
(see sub-recipe)

BEEF

1 pound flank steak/sirloin or ribeye
salt, to taste
ground black pepper, to taste

DRESSING

3 Tbsp. fish sauce

2 Tbsp. lime juice

1 tsp. sugar

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METHOD

BEEF

1. Preheat the grill. For a gas grill, set your grill to medium-high heat (around 400-450°F). For a charcoal grill, light your charcoal and let it heat until covered in white ash, spread the coals evenly for direct heat.
2. Generously season all sides of the beef with salt and freshly ground black pepper.
3. Place the beef directly on the grill grates over direct heat. Grill for 4-6 minutes on the first side without moving it, this helps develop a beautiful sear.
4. Use tongs to flip the beef and cook for another 4-6 minutes on the other side. For medium-rare, aim for an internal temperature of 130-135°F; for medium, 140-145°F.
5. Check beef for doneness. If using a meat thermometer, insert it into the thickest part of the beef to check the temperature. Adjust grill time according to your preferred doneness. If you don't have a thermometer, you can check the doneness using the finger test or cut into the meat to check the color.
6. Once the beef is cooked to your liking, transfer to a plate and let it rest for 5-10 minutes.
7. After resting, slice the beef against the grain, and set aside.

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2 cloves garlic, minced

2-3 Thai bird chilies, finely chopped (adjust to taste)

2 tsp. chopped lemongrass (discard outer 2-3 layers, then split in half and slice as thin as possible)

1 tsp. toasted rice powder (see sub-recipe)

TOASTED RICE POWDER

1 cup jasmine rice, uncooked

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TOASTED RICE POWDER

1. Place the rice in a bowl and rinse it under cold water to remove any impurities. Drain well.
2. In a dry skillet or frying pan, add the rinsed rice and heat over medium heat, stirring continuously to ensure even toasting and prevent burning. Toast for approximately 10-15 minutes until it turns golden brown and emits a nutty aroma. Be careful not to let it burn; adjust the heat as needed.
3. Once the rice is toasted, remove it from the skillet and transfer it to a plate to cool completely.
4. After cooling, use a spice grinder, coffee grinder, or a mortar and pestle to grind the toasted rice into a fine powder. If you prefer a coarser texture, grind it less.
5. Store the toasted rice powder in an airtight container in a cool, dry place. It can last for several weeks.

DRESSING

1. In a small bowl, combine fish sauce, lime juice, sugar, minced garlic, chopped lemongrass and chopped chilies.
2. Mix well until the sugar dissolves. Adjust the seasoning according to your preference, then add the toasted rice powder.

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1. In a mixing bowl, combine the sliced cooked beef, red onion, cilantro, and mint.
2. Drizzle 2 tablespoons of dressing over the salad and toss gently to coat. Taste and adjust with more dressing if needed.
3. Transfer the salad to a serving plate. Drizzle with a little extra dressing and sprinkle with toasted rice powder for added texture and depth of flavor.
4. The herbs should look fresh and vibrant—avoid letting them wilt by dressing the salad just before serving for the best texture and flavor.

