



Fire Roasted Top Sirloin with Grilled Bok Choy and Soy Ginger Butter

Serves 4

INGREDIENTS

¼ cup + 2 tbsp Soy Sauce, low sodium
1 tbsp Honey
2 tsp Garlic, minced
1 Pine Street Market Top Sirloin Roast, about 1 ½ pounds
4 tbsp Unsalted Butter
1 tbsp Ginger, minced
1 lb. Baby Bok Choy (about 4 heads), rinsed and cut in half length wise
Pine Street Market Butcher Salt or Kosher Salt & Black Pepper

PREPARATION

- In a mixing bowl, whisk together ¼ cup soy sauce, honey, and 1 tsp garlic. Add the sirloin and allow it to marinate at room temperature while the grill comes to temperature, about 30 minutes.
- Preheat the Big Green Egg or grill to 400°F, direct heat.
- While the sirloin is marinating, heat a small saucepan over medium heat, add the butter, remaining garlic, and ginger. Cook for 30 seconds or until fragrant. Add the soy sauce and stir to combine. Bring to a simmer and remove from the heat.
- Remove the sirloin from the marinate and pat dry. Season with Butcher Salt (or good quality salt and pepper).
- Sear the sirloin for 4 minutes on each side. Use a meat thermometer to determine doneness. See the "Steak Cooking Tips" section for recommended temperatures.
- Transfer the roast from the grill to a cutting board, brush with the butter mixture, and let it rest for 5 minutes.
- While the roast is resting, Grill the bok choy, cut side down for 3 minutes. Transfer the bok choy to a mixing bowl and toss with 2 spoonfuls of the butter.
- Arrange the bok choy on a platter. Slice the meat against the grain and serve over the bok choy with the remaining butter on the side.

Steak Cooking Tips

Most of us were raised to fear raw meat. Under cook chicken - you could get sick. Over cook meat - you just ruined dinner. Cooking meat can be fun; you just need to understand some basic rules:

- Let the meat come to room temperature before cooking. Allowing the meat to come to room temperature will ensure the internal and external temperatures are similar, which will prevent the likelihood of achieving a beautiful sear on your steak that is undercooked and gummy on the inside. A good rule of thumb is to allow the meat to rest on a plate on your counter for at least 30 minutes per pound. It's okay! Searing the meat will kill bacteria living on the surface of the meat.
- Cook to an exact temperature based on your liking. Common beef and lamb temperatures are: Medium-rare (130°F), Medium (135°F), and Medium-well (140°F). Butcher Rusty recommends using a large display digital thermometer that is easy to read. Understand that meat continues to cook after removing it from the heat. Not a lot, but it can go from medium to medium well in just a few minutes.
- After cooking, let meat rest before cutting into it. The cooking process drives the juices to the center; resting allows the juices to redistribute throughout making for a perfectly juicy steak.
- Keep it simple. Hopefully, you have selected a beautiful cut of meat and will want to enjoy its natural flavors. Drowning a steak in a heavy sauce, funky blue cheese, sharp peppercorns, and other giant flavors will overpower the subtle beauty of a perfectly grilled steak. Go for a simple compound butter or finishing salt, just enough to compliment the flavor of the meat.
- "Slice the meat against the grain." What does that mean? Look for the direction of the meat fibers in the steak; they look like long strings. Cutting across these fibers, against the grain, makes each slice more tender and easier to chew.