



Ribeye Teriyaki & Jasmine Rice

INGREDIENTS:

RIBEYE TERIYAKI (SERVES 4)

2 Lbs Ribeye Filets, Sliced/
Julienne
1 Tbls Sesame Oil
1 Cup Cornstarch
1/2 Cup Soy Sauce
1 Cup Water
1/2 Cup Brown Sugar
3 Tbls Honey
1 Tbls Ginger, Chopped
1 Tbls Garlic, Chopped

JASMINE RICE (SERVES 4)

2 1/2 c Jasmine rice
3 C. water

DIRECTIONS:

RIBEYE TERIYAKI

1. Fill a large pot half full of corn oil or peanut oil and bring to 350F degrees.
2. Toss Ribeye with sesame oil in a large bowl. Add the cornstarch and coat ribeye evenly, until all of it is covered. Remove ribeye from bowl, dusting off any excess cornstarch.
3. Deep fry ribeye until golden brown about 7 minutes.
4. In a separate pan soy sauce, water, brown sugar, honey, ginger, & garlic. Bring to a simmer.
5. In a small bowl, combine cold water and starch . Add this mixture slowly to pan until sauce has thickened. Toss the fried ribeye and sauce together.
6. Serve over a bed of jasmine rice. Garnish with sliced green onions.

JASMINE RICE

1. Rinse the rice thoroughly in running cold water about 3 times
2. Put the rice in a pot and cover with water (3 cups)
3. Cover the pot with a lid. Place over medium to medium high and bring to a boil
4. Reduce heat to low simmer, covered about 10 min.
5. Turn off the burner and allow rice to sit about 5 min.
6. ENJOY!