

Steaks and Frites Recipes

Chef Oscar Hernandez, 712 Eat + Drink, Council Bluffs

Main beef marinade

- ¼ cup of honey
- ½ cup white wine
- ¼ cup orange juice
- ¼ cup pineapple juice
- ¼ cup soy sauce
- 3oz grilled pineapple
- 2 tbl kosher salt
- ½ cup fermented chili
- 8oz tofu
- 3oz green onions
- 2 tbl minced ginger

Directions: place all ingredients into a blender. all ingredients get blended until a sauce is formed.

Marinated Tofu

- ½lb of tofu
- 1 tbl chili powder
- 1 tbl sugar
- 1 tbl salt
- ¼ cup mirin (Japanese sweet wine)
- 6 green onions

Directions: mix all ingredients in a mixing bowl then set aside. Let tofu stand to marinade for 30 minutes to 2 hours before use.

Fermented Chili-Tofu Mayo

- 2 oz tofu
- 1 tbl miso
- 2 cups mayo
- 2 tbl sweet chili sauce
- 3 tbl sambal
- ½ of a limes juice

Unagi Sauce

- ¼ cup mirin (Japanese sweet wine)
- ¼ cup soy sauce
- ¼ cup sugar
- ¼ cup sake

Directions: place all ingredients into small sauce pan bring all to a boil. Reduce heat to medium heat and simmer until syrupy consistency.

Rainbow Slaw

- ¼ of head of napa cabbage
- 3 rainbow carrots
- ¼ of head of red cabbage
- ¼ cup of main marinade

Directions: mix all the ingredients in a mixing bowl

Pickled Green Beans

- 1 lb green beans
- 1 cup water
- 1 cup rice wine vinegar
- 1 bay leaf
- 2 tbl salt
- ½ cup sugar
- 1 tsp chili flakes
- 1 tsp yellow mustard seeds

Directions: place everything in a sauce pan and bring to a boil simmer for 5 minutes. Pour over green beans let brine for at least 2 hours before use.

Tempura Batter

- ½ cup corn starch
- 1 cup flour
- 2 cups soda water
- ½ tsp salt

Directions: mix all ingredients well