



# HAWAIIAN TERIYAKI



**Day Before:** Place Tenleytown Meat in refrigerator to defrost for 24 - 36 hours.

Prep Time: **20 minutes + 2 hours**      Cook Time:  
**15 minutes**

1 to 2 lbs Tenleytown Meat Company **tri-tip, sirloin, top round** or other semi-tender piece cut into 1 - 2 inch chunks  
1/2 cup low-salt **soy sauce**  
5 tablespoons **sugar**  
1-inch piece **ginger**, peeled, finely chopped (1 tbsp)  
1 **garlic clove**, minced  
2 tablespoons **cornstarch**

~~~**OPTIONAL**~~~

serve over bed of **rice** and sauteed **cabbage**

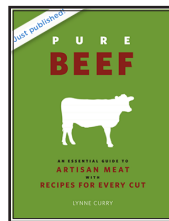
Combine **soy sauce**, 1/2 cup **water**, **ginger**, and **garlic** in measuring cup and stir in sugar until **dissolved**. Put the pieces of meat in a medium bowl, pour the sauce over it, and marinate between **30 minutes to 2 hours**. Take out of fridge half hour before cooking. **Preheat** grill to medium high heat.

Use tongs to hold back meat in the bowl as you pour the marinade into a small saucepan. Bring marinade to a **simmer** over low heat. Whisk **cornstarch** with 1 tablespoon **water** then whisk into marinade. Boil until thickened, about **1 minute**, then set aside.

**Grill** beef over the hottest part of grill for **2 - 2.5 minutes**, then flip using tongs and cook for another 2 - 2.5 minutes.

**Drizzle** beef with reserved teriyaki sauce and **serve** over **rice** and cabbage, if using.

*makes 3 - 6 servings*



*Recipe courtesy of Pure Beef by Lynne Curry. "An essential guide to artisan meat with recipes for every cut."*

PEOPLE



PLANET



COMMUNITY



COMPANY