

Tommy Bahama®

FROM OUR *FLAVORS OF CALIFORNIA: COOKING WITH TOMMY BAHAMA* BOOK

Marinated Steak Salad with Grilled Potatoes & Shiitake Chips

MAKES 4 SERVINGS

MARINADE AND STEAKS

½ cup/120 ml pineapple juice

1/3 cup/70 g packed light brown sugar

1/3 cup/75 ml Thai sweet chili sauce

1/3 cup/75 ml olive oil

3 Tbsp minced shallots

2 Tbsp Worcestershire sauce

1 Tbsp Asian sesame oil

2 garlic cloves, minced

4 filets mignons, each about 6 oz/170 g and 1 in./2.5 cm thick

POTATOES

1 baked potato, peeled and cut into 3/8-in./1-cm rounds

1 Tbsp olive oil

Kosher salt and black pepper

SHIITAKE CHIPS

Canola or vegetable oil, for deep frying

12 shiitake mushrooms, stemmed and cut into 1/16-in./2-mm strips

AIOLI (Makes about ¼ cup)

½ cup/30 g soft breadcrumbs (made from crusty bread in a blender or food processor)

3 Tbsp whole milk
3 garlic cloves, crushed under a knife and peeled
1 large egg or 1/4 cup/60 ml pasteurized egg product, at room temperature
2 tsp Dijon mustard
2 tsp fresh lemon juice
2 tsp red wine vinegar
1/8 tsp kosher salt
1 cup/240 ml olive oil (not extra virgin)

TAMARIND VINAIGRETTE (Makes about 1 1/2 cups)

1/3 cup/75 ml Thai sweet chili sauce
1/4 cup/60 ml rice vinegar
1/4 cup/60 ml tamarind concentrate (see Note)
1 1/2 Tbsp soy sauce
2 tsp light brown sugar
1/3 cup/75 ml extra-virgin olive oil
1/3 cup/75 ml canola or vegetable oil
1 Tbsp Asian sesame oil
2 tsp black or white sesame seeds
Kosher salt and freshly ground black pepper

TO SERVE

10 oz./280 g mixed baby greens
1/2 cup/120 ml Tamarind Vinaigrette
4 Roma (plum) tomatoes, quartered
Kosher salt and black pepper
1/4 cup/60 ml Aioli, thinned slightly with water, in a plastic squeeze bottle

INSTRUCTIONS

1. Marinate the Filets: Whisk all the marinade ingredients except the filets in a large bowl to dissolve the sugar. Pour the marinade into a 1-gal/3.8-L self-sealing plastic bag and add the filets. Close the bag and refrigerate, turning the bag occasionally, for at least 2 or up to 24 hours.

2. **Prepare the Potatoes:** Position a rack in the center of the oven and preheat the oven to 350°F/180°C. Line a rimmed baking sheet with parchment paper. Toss the potato rounds in a large bowl with the oil and season with the salt and pepper. Arrange the potatoes in a single layer on the baking sheet. Bake until the potatoes are tender but not browned, 15 to 20 minutes. Let cool completely. (The potatoes can be stacked in a covered container and refrigerated for up to 1 day. Do not let the potatoes break.)
3. **The Shiitake Chips:** Reduce the oven temperature to 200°F/95°C. Place a wire rack on a rimmed baking sheet. Pour canola oil to come 3 in./7.5 cm up the sides of a large, heavy saucepan and heat over high heat to 350°F/180°C on a deep-frying thermometer. In two batches, add the shiitakes and cook until golden brown, about 2 minutes. Using a wire spider or a slotted spoon, transfer the shiitake chips to the rack and keep warm in the oven.
4. **Aioli:** Mix the breadcrumbs and milk in a small bowl. Let stand until crumbs soften, about 10 minutes. Strain in a small sieve and press on the crumbs with the back of a large spoon to extract excess milk; the mixture will be pasty.
5. Transfer the soaked crumbs to a food processor or blender. With the machine running, add the garlic through the feed tube (or hole in the lid) to mince the garlic. Add the egg, mustard, lemon juice, vinegar, and salt. With the machine running, very slowly dribble in the oil—it should take at least a minute—and process until smooth and thickened. Transfer to a bowl. The aioli can be covered and refrigerated for up to 5 days.
6. **Tamarind Vinaigrette:** Process the chili sauce, rice vinegar, tamarind concentrate, soy sauce, and brown sugar in a blender. Whisk the olive, canola, and sesame oils together. With the machine running, slowly pour the oil mixture through the hole in the lid and process until the vinaigrette is thickened. Add the sesame seeds and pulse a few times to mix them in. Season to taste with salt and pepper. (The vinaigrette can be stored in a covered container and refrigerated for up to 5 days. Whisk well before using.)
7. Prepare an outdoor grill for direct cooking over high heat. Remove the steaks from the marinade and blot them with paper towels to remove excess marinade. Brush the steaks with the oil. Brush the grill grate clean. Grill the steaks with the lid closed as much as possible, turning once, until the meat is well browned on the bottom, about 4 minutes. Brush the potato slices with oil and add them to the grill. Flip the steak and cook with the potatoes until the steaks are browned on the other side and the potatoes are seared with grill marks. Turn the potatoes halfway through grilling, and cook until the steak is medium rare (3–4 minutes). Move the steaks and potatoes from the grill to a platter. Transfer the steaks to a carving board and let rest for 3 minutes. Loosely cover the potatoes with aluminum foil to keep them warm.
8. Toss the greens with the tamarind vinaigrette in a large bowl. Cut the steaks across the grain into ½-in./12-mm slices.
9. Divide the greens among 4 dinner plates, spreading the greens in the center of each plate. Overlap one-fourth of the potato slices along one side of the plate. Add one-fourth of the shiitake chips at the top of the plate. Line up 4 of the tomato quarters at the right side of the plate. Place one sliced steak, overlapping the slices, at the bottom of the plate. Season the shiitake chips, tomatoes, and steak with salt and pepper. Squeeze a zigzag of the aioli over the shiitake chips. Serve immediately.

Note: Tamarind concentrate, a thin brown liquid, is available in containers at Southeast Asian and Indian grocers. Do not confuse it with fresh tamarind or blocks of tamarind pulp, usually stocked in the produce department of these markets.