

## BBQ Lemongrass Beef Salad Recipe

### Ingredients:

500 g beef sirloin, flank steak or top round, sliced into thin strips  
12 bamboo skewers, soaked in water for 1 hour before using  
1 tablespoon oil, for brushing  
200 g dried rice vermicelli, blanched for 1 to 2 minutes until soft, then rinsed with cold water and drained  
1/2 head lettuce, leaves washed and separated  
1 medium cucumber, deseeded and cut into matchsticks  
100 g bean sprouts, seed coats and tails removed  
Sprigs of mint leaves  
Sprigs of coriander (cilantro) leaves  
1 small carrot, cut into matchsticks  
50 g chopped roasted unsalted peanuts  
1 portion Vietnamese Dressing (Nuoc Cham), refer Vietnamese recipes

### Marinade

1 medium onion, sliced  
3 cloves garlic  
2 stalks lemongrass, thick bottom white part only, outer layers discarded, inner part sliced  
1 teaspoon salt  
1/2 teaspoon freshly ground black pepper  
1/2 teaspoon curry powder (optional)  
1 tablespoon fish sauce

### Method:

Make the marinade first by grinding the onion, garlic and lemongrass to a smooth paste in a blender. Add all the other ingredients and mix until well blended. Transfer the marinade to a large bowl, place the beef in the marinade and mix until well coated. Allow to marinate for 1 hour. Thread the marinated beef strips onto the bamboo skewers and brush with a little oil, then grill on a pan grill or under a preheated broiler, basting with the marinade, until just cooked, 2 to 3 minutes on each side. To serve, place the rice vermicelli into individual serving bowls and top with the grilled beef, lettuce leaves, cucumber, bean sprouts, mint leaves, coriander (cilantro) leaves and carrot. Sprinkle with peanuts and serve immediately with a bowl of Vietnamese Dressing (Nuoc Cham) on the side. Alternately you can dress and toss this dish well with 2 tablespoons of Vietnamese Dressing (Nuoc Cham) before eating it.