

Third Place: Josh Worley, Whispering Pines

JW's Cilantro Beef Appetizer

Servings: about 40 bite size pieces

1 1/2 - 2 lb. flank steak

1/4 cup Worcestershire sauce

3 Tbsp. Montreal steak seasoning

3/4 cup jasmine rice

1 1/4 cup water

Pinch of salt

Pinch of sugar

1/4 cup chopped cilantro

1/4 cup red wine vinegar

BBQ sauce to flavor

French fried onion to flavor

Directions:

1. Marinate flank steak for 1 hour in Worcestershire sauce, and Montreal seasoning in refrigerator. Heat grill to med- high approximately 375 deg. Allow meat to come to room temperature before grilling. Grill steak 8 minutes per side and let rest for 5 minutes. Slice against the grain into 1/4 inch thick slices.
2. Rice: place rice in water with pinch of salt into a 2 quart pot and let sit for 30 minutes at room temp. Cover and bring to rolling boil then reduce heat to low and cover 10 additional minutes. Remove from heat and let stand for 15 minutes. Finely chop cilantro. In a small glass bowl mix red wine vinegar, salt and sugar and mix until dissolved. Place cooked rice in a large bowl and quickly toss with cilantro. Continue to toss and sprinkle vinegar mixture to taste.
3. Serving method: tightly pack rice into a metal apple slicer that has been sprayed lightly with a nonstick spray. Separate the rice wedges out of the apple slicer and place steak slices on top of the rice. Repeat until all steak and rice is used. Place French fried onion pieces on steak and drizzle BBQ sauce over top to taste. Serve immediately warm.