Teppanyaki Ponzu Hanger Steak

Manuel Trevino, Marble Lane

Ingredients:

1 10 oz hanger steak

5 Shitaki Mushrooms (2 oz)

3 Shishto peppers (2 oz)

0.5oz Kabayaki sauce (store bought – recipe also attached)

0.5 oz Ponzu sauce (store bought – recipe also attached)

0.5 Extra Virgin Olive Oil

 Salt

Pepper

To Make:

1. Toss mushrooms in EVOO and salt and epper. Grill for 4 minutes on each side

2. Season steak with salt and pepper

3. Sear a la plancha while glazing with Kayaki sauce and finish in the oven until desired temperature is reached

4. Let steak rest (5-7 minutes) – in the meantime, fry peppers in deep fryer or shallow oil pain at home for three minutes or until blistered.

5. Take peppers in a bowl and toss with salt.

6. Place mushrooms on an oval plate in a straight line.

7. Slice steak and put on top of mushrooms. Drizzle ponzu sauce around plate and garnish with steak and shishito peppers.