

WORLD FOOD & MUSIC CELEBRATION!

Korean Steak Taco's

Chef Jud Eddy, The Urban Grill

Ingredients

4 oz soy sauce
12 oz pineapple juice
2 oz apple cider
1/4 cup sugar
1 teaspoon ground ginger
1 lbs beef shoulder tenderloin
2 cups shredded cabbage
1/2 cup shredded red cabbage
1/2 cup sliced carrots
1 cup mayonnaise
1/4 cup chili garlic sauce
1/4 cup sweet chili sauce
8-12 6" flour tortillas
pico de gallo
parmesan cheese

Instructions

1. In a crock pot, combine soy sauce, pineapple juice, apple cider, sugar and ginger. Bring to a boil. Place liquid in a shallow pan and chill. Slice the beef thin and place in chilled marinade. For best results, let beef soak in marinade overnight.
2. In a mixing bowl, combine the cabbages and carrots. Set the vegetables aside. In a separate bowl, mix mayonnaise, chili garlic sauce and sweet chili sauce. Slowly add sauce mix to cabbage blend little by little until desired coating, there may be extra dressing. Set coleslaw in fridge until needed.
3. Remove beef from marinade. In frying pan set to medium heat, sauté beef while turning frequently until medium well to well done. Place coleslaw mix and beef in a flour tortilla. Garnish with pico de gallo and shredded parmesan cheese.