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BEEF SIRLOIN FLAP DRY POT

BY COLLABORATIVE COOKING
MCCORMICK & CO. | HUNT VALLEY, MD

Recipe Details

Recipe Description: Dry Pot dishes takes the best parts of Hot Pot – the authentic eating and communal dining experience – but leave behind the need for specialized equipment. The East Asian spicy hot pot sauce, made with *Cattlemen's® Kickin' Korean BBQ Sauce* and *Lawry's® Cracked Black Pepper, Garlic & Herb Rub*, makes this pot hot. Loaded with vegetables and crowned with thinly sliced Beef Sirloin Flap Steak, this Dry Pot is sure to make your diners' mouths, and maybe their eyes, water.

For Dry Pot Marinade and Sauce:

1. Mix all ingredients in medium bowl. Cover and refrigerate at least 15 minutes. Combine 1 cup marinade and beef Sirloin Flap in foodsafe plastic bag; turn to coat. Close bag securely and marinate in refrigerator at least 15 minutes.
2. Preheat grill, griddle or plancha to 400°F. Remove beef from marinade, discard marinade. Pat dry with paper towel. Place beef on grill; cooking 4 minutes per side. Remove from grill; transfer to carving board. Tent loosely with aluminum foil. Let rest 5 minutes.
3. Heat oil in wok over medium-high heat until hot. Add garlic and ginger; stir fry 1 minute, stirring frequently. Add bok choy, cabbage, peppers, mushrooms and onions; stir fry 2 minutes, stirring frequently. Add noodles; stir fry 2 minutes. Stir in remaining Dry Pot Sauce; toss to glaze vegetables and noodles. Add water if sauce is thick.
4. Divide vegetable and noodle mixture between 4 bowls. Thinly slice beef against the grain. Top vegetable and noodle mixture with beef. Garnish with green onions, cilantro, kimchi and pickles, as desired.

RECIPE TYPE: ENTREES

CUISINE: THAI

NUTRITION INFORMATION (PER SERVING)

CALORIES: 835

SODIUM: 3016 MG

PROTEIN: 55 G

FIBER: 5.3 G

INGREDIENTS | SERVES 4

1 BEEF SIRLOIN BAVETTE/SIRLOIN FLAP , ABOUT 2 LBS

DRY POT MARINADE AND SAUCE: | SERVES 4

2 CUPS CATTLEMEN'S® KICKIN' KOREAN BBQ SAUCE
1/4 CUP LAWRY'S® CRACKED PEPPER, GARLIC & HERB RUB

DRY POT: | SERVES 4

2 TABLESPOONS VEGETABLE OIL
2 GARLIC CLOVES, SLICED
1/4 CUP FRESH GINGER, JULIENNED
1 HEAD BOK CHOY, ROUGHLY CHOPPED
1 HEAD NAPA CABBAGE, ROUGHLY CHOPPED
2 BELL PEPPERS, THINLY SLICED
4 OUNCES SHIITAKE MUSHROOMS, STEMMED AND THINLY SLICED
4 GREEN ONIONS, THINLY SLICED
8 OUNCES CELLOPHANE NOODLES, COOKED