



Beef misozuke

NIBBLEDISH CONTRIBUTOR

Ingredients

- 700 grams of beef sirloin, sliced into 1,5 cm thick slices
- 6 tablespoons of white miso
- 6 tablespoons of red miso
- 2 tablespoons of brown sugar
- 1/2 cup of sake
- 2 teaspoons of grated ginger
- Japanese dried leaves for grilling

- for garnish: spring onion, sliced

Instructions

1. Mix both kinds of miso, sugar, sake and ginger. Marinate meat in miso about 2-3 hours.
2. Soak grilling leave in water for about 5 minutes, place tin foil on the bottom of frying pan, place leaf and arrange meat slices on it.
3. Grill about 7 minutes, flip side and continue for about 5 minutes.
4. Serve sprinkled with spring onions.