



ar give bold flavor to grilled skirt steak.

Beef Salad

forms the humble skirt steak

ENN LADD

We decided against cucumbers, which didn't absorb the dressing well unless salted and drained first. But halves of cherry tomatoes were simple to add and complemented the salad's sweet-tart taste.

We finished our yam neua with traditional fresh herbs—cilantro and mint—the only greens you'll find in this salad.

Thai Beef Salad (Yam Neua)

Start to finish: 40 minutes | Servings: 4

A VERY HOT GRILL or skillet was essential to developing a flavorful crust on the meat. Rubbing the steak with sugar first increased the char. Fish sauce varies in potency from brand to brand; start with 1 tablespoon and taste for strength.

Don't cut the steak with the grain; it results in tough slices. Cutting against the grain shortens

muscle fibers, producing tender, juicy meat. —LAURA RUSSELL

- 1 large shallot, thinly sliced crosswise (about $\frac{1}{3}$ cup)
- 3 tablespoons lime juice (2 limes)
- 4 teaspoons packed brown sugar, divided
- $1\frac{1}{2}$ teaspoons kosher salt
- $\frac{3}{4}$ teaspoon ground white pepper
- $1\frac{1}{2}$ pounds skirt steak, trimmed and cut into 2 to 3 pieces
- Grapeseed or other neutral oil (if using a skillet)
- 1 to 2 tablespoons fish sauce
- 1 teaspoon red pepper flakes
- $1\frac{1}{2}$ cups red or yellow cherry tomatoes (about 7 ounces), halved
- $\frac{1}{2}$ cup coarsely chopped fresh cilantro
- $\frac{1}{2}$ cup coarsely chopped fresh mint

▪ **In a large bowl**, combine the shallots and lime juice and let sit for 10 minutes, stirring occasionally. In a small bowl, combine 2 teaspoons of the sugar, the salt and white pepper. Pat the steak dry with paper towels, then rub all over with the sugar-salt mixture. If using a cast-iron or carbon-steel skillet, cut the steak into 4 to 6 pieces.

▪ **Prepare a grill** or skillet for very high heat. If using a charcoal grill, spread a full chimney of hot coals evenly over half of the grill bed. If using a gas grill, set all burners to a high, even flame. Heat the grill for 5 minutes, then clean and oil the cooking grate. If using a skillet, heat 1 teaspoon oil over medium-high until smoking, about 5 minutes.

▪ **If using a grill**, grill the steak (directly over the coals, if using a charcoal grill) until charred all over, 2 to 4 minutes per side. If using a skillet, sear the steak in 2 batches until charred, 2 to 4 minutes per side. Transfer the steak to a carving board and let rest for 10 minutes.

▪ **Meanwhile**, add 1 tablespoon of the fish sauce, the pepper flakes and remaining 2 teaspoons of sugar to the shallot-lime juice mixture and stir until the sugar has dissolved. Taste, then add additional fish sauce, if desired. Thinly slice the steak against the grain, then transfer to the bowl along with any accumulated juices. Add the tomatoes, cilantro and mint, then stir. ♦