



JAPANESE

Harami Yakiniku

COMPLEXITY	SERVES	PREP	COOK	TECHNIQUE	CUT
Basic	4	20 min + 30 min marinating	8 min	Grill	Skirt steak

Ingredients

- 600 g (1½ lb) skirt steak, trimmed of silverskin
- 2 tbsp soy sauce
- 1 tbsp sake (or dry sherry)
- 1 tbsp mirin
- 1 tsp sesame oil
- 1 clove garlic, grated
- 1 tsp sugar

DIPPING SAUCE

- 3 tbsp soy sauce
- 1 tbsp mirin
- 1 tbsp rice vinegar
- 1 tsp grated ginger
- 1 spring onion, finely chopped
- 1 tsp toasted sesame seeds

TO SERVE

- Steamed rice, shredded cabbage, lemon wedges and flaky salt

Steps

1. Cut the skirt into pieces about 12 cm (5 in) long, then slice each piece against the grain into 1 cm ($\frac{3}{8}$ in) strips.
2. Mix the soy sauce, sake, mirin, sesame oil, garlic and sugar. Toss with the beef and marinate for 30 minutes in the fridge.
3. Stir together the dipping sauce and set it out in small bowls.
4. Heat a tabletop grill, grill pan or cast-iron skillet over high heat until very hot, about 4 minutes.
5. Lay the strips in a single layer without crowding. Cook for 1 to 2 minutes, until browned underneath and the edges curl.
6. Flip and cook for 30 to 60 seconds more. The meat should stay rosy in the middle.
7. Dip each piece into the sauce, or just a squeeze of lemon and a pinch of salt, and eat with rice and cabbage.

Notes

- **Salt version:** skip the soy marinade, season with salt and sesame oil, and serve with lemon.
- **Other cuts:** flank or flat iron, sliced thin, are good substitutes.
- **Cooking in batches:** work quickly; thin strips overcook in seconds.
- **Make ahead:** the dipping sauce keeps 3 days in the fridge.
- **Pair with:** namul (sesame-dressed spinach or bean sprouts) or a quick cucumber pickle.