

Absinthe Steak Frites Marinade

Chef Patrick Garland
Proprietor of Absinthe

This is a great Marinade for cheaper cuts of beef like drop filet, flat iron, skirt steak, flank steak or brochettes and as a bonus it is excellent on the barbeque. At Absinthe we make this marinade by the gallon, here however we offer up a smaller batch. It's only four ingredients and they are all available from just about any shop in China Town. If you want the Absinthe Steak Frites experience in your backyard you'll want to use the specific brands listed, but if you want to throw caution to the wind, then take a walk on the wild side and experiment with other brands be my guest and get in touch with your inner rebel. At Absinthe we use Drop Filet for our steaks, it's also known as hanger steak or butcher steak, but as previously mentioned, other cuts will work equally well. This marinade will take about 5 minutes to put together and you will have ample leftovers for other occasions. It will last properly refrigerated for a very long time.

Ingredients

- 2 Teaspoons of toasted and ground Szechuan pepper corns
- 2 Tablespoons Squid Brand Fish Sauce (contains no squid, says so right on the bottle)
- 4 Tablespoons Tuong ot Sriracha Hot Chili Sauce (the red stuff in a squeeze bottle you see on every table in China Town)
- 1 Cup Pearl River Bridge Superior Dark Soy Sauce
- 4 Steaks 6 ounces each of the cut of your choice

Procedure

- Heat your barbeque, for better flavour use old school hard wood charcoal.
- With the help of a funnel combine the first four ingredients in the order they are listed (or the ground pepper will just stick to the funnel) in a clean wine bottle and put a cork in it and give it a shake.
- Thoroughly coat your steaks with the marinade and refrigerate the rest of the marinade in the wine bottle for next time.
- Allow your steaks to marinate for at least 15 minutes or overnight.
- Grill your steaks to their desired temperature and allow them to rest for a period of time equal to their cooking time.

Chefs Notes

- This marinade will work well for chicken thighs or breasts, pork and turkey.
- 10 bucks will give you enough marinade to share with your whole block and the steaks shouldn't cost much more.
- The soy sauce will caramelize and char the steaks. This is a good thing.
- When you are cutting the drop filet or any other cut of meat for that matter, always cut across the grain, never with the grain, this keeps the steak nice and tender.
- With this marinade you do not need to season with salt and pepper.