



Photo by Doug Bergren

Bulgogi

Recipe by Chef Donna Duvall • Food Fancies, Spragueville, Iowa

| Serves 4 |

Ingredients

- 1-pound sirloin steak
- 2 tablespoons sugar
- 4 tablespoons soy sauce
- 2 tablespoons sesame oil
- 1 teaspoon sesame seeds, roasted and ground
- 4 tablespoons chopped green onions
- 2 cloves garlic, minced
- ½ teaspoon black pepper
- ⅓–¼ teaspoon cayenne pepper
- 8 wooden skewers (optional)

Directions

1. Cut beef into thin, cross-grain slices. Combine sugar, soy sauce, sesame oil, sesame seeds, green onions, garlic, and peppers and mix well.
2. Add beef and marinate at least 15 minutes. Meat may be cooked on a grill pan or skewers.
3. Preheat the grill pan or grill (if using skewers) to medium. Grill meat, turning occasionally, being careful not to overcook it.
4. Serve with rice or an Asian slaw.

Chimichurri Sauce

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| 1 cup flat-leaf parsley | 1 teaspoon kosher salt |
| 1 cup fresh cilantro | ¼ teaspoon black pepper |
| ½ cup extra-virgin olive oil | 1. Put all ingredients into a food processor. Process until puréed into a thick sauce. |
| ¼ cup lime juice | 2. Serve over grilled meats. |
| 2 tablespoons chopped garlic | 3. Refrigerate leftovers. |
| 1 teaspoon chopped jalapeño pepper | |
| 1 teaspoon ground cumin | |



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Argentinean-Style Burgers

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| Serves 4 |

Ingredients

- 2 tablespoons olive oil
- ½ medium onion, finely chopped
- 6 cloves garlic, finely chopped (about 2 tablespoons)
- 1 tablespoon jalapeño pepper, finely chopped
- 1¼ teaspoon kosher salt
- sprinkles of salt
- freshly ground black pepper
- 1½ pounds ground beef
- 1½ teaspoons ground cumin
- 1½ teaspoons dried oregano
- ¼ cup fresh cilantro, finely chopped
- 4 pita breads, each 6 inches
- red onion, thinly sliced
- lettuce leaves

Chimichurri Sauce (see page 10)

Directions

1. Heat 1 tablespoon of the oil in a heavy skillet; add the onion, garlic, jalapeño, and ¼ teaspoon of the salt. Sauté, stirring occasionally, until softened, about 3 minutes. Transfer to a bowl and let cool for 10 minutes.
2. Add the ground beef, cumin, oregano, cilantro, remaining 1 teaspoon salt, and several grinds of pepper. Mix; then shape into four burgers, about ¾-inch thick by 4 inches in diameter. Make a ¼-inch dent in the center of each burger to ensure even cooking. Sprinkle both sides with salt.
3. Heat a gas or charcoal grill to 500 degrees. Cook the burgers for 3 minutes with the lid closed. Turn the burgers, close the lid again, and cook another 3–4 minutes for medium-rare or longer for desired doneness.
4. Cut the top inch off the pitas and open up the pockets wide enough to fit the burgers inside. Serve with red onion, lettuce, and Chimichurri Sauce.