

Habachi Style Steak

Hibachi Style Steak Bites



Sauce

- 1 1/2 tablespoons soy sauce
- 1 1/2 tablespoons teriyaki sauce/mirin
- Pepper to taste

Meat

- 1 lb. boneless steak like sirloin/fillet (cut into bite-sized pieces)
- 1 tablespoon butter
- 1 teaspoon garlic (minced)
- 1/4 teaspoon sesame oil (optional)

1. Combine the sauce ingredients and set aside.
2. Over medium-high heat, melt the butter and toss in the garlic. Saute until fragrant, about half a minute.
3. Add in the steak bites and toss to combine.
4. Pour in the sauce and toss to coat the meat thoroughly.
5. Stir-fry for about 5 minutes until the sauce has cooked down and the beef is seared.
6. Finish with a drizzle of sesame oil (optional)

Main Course

Beef