

Gochugaru Lime Marinated Steak Tips



SIZE

Serves 4

PREPARATION

30 minutes

DIFFICULTY



Level



Level





Our new Gochugaru Lime Not Just Salad Dressing collab with Walden Local is here!

A New England-based company, Walden works hard to support local farmers, and get delicious humanely and sustainably raised meat on their member's plates.

As longtime fans we were thrilled when Walden approached us about making something together. Jackie and Catherine have been meat share members for years, and Phoebe lives right around the corner from their butcher shop - where you can also pick up the new dressing!

While Not Just Salad Dressing — no matter the flavor — makes a great marinade, the Gochugaru Lime works especially well with grass-fed meat and poultry. The miso and lime tenderize the protein, and the fruity heat of the gochugaru Korean chili adds savory smoky notes that are intensified by grilling or broiling.

We recommend marinating the meat for at least 1 hour and up to overnight. Ideally you let your meat soak while you're at work or doing beachy summer things, and come home to a dinner that is almost ready to go.

Serve these skewers with rice and a cold crunchy cucumber salad - with more Gochugaru Lime Not Just Salad Dressing Drizzled on top, of course!

Ingredients

2 lbs steak tips, cut into 1.5 inch pieces

1 8 ounce jar Gochugaru Lime Dressing

Process

¼ cup scallion (about 4 scallions), sliced on the bias

sesame seeds, to serve

1

Place the steak tips and ½ cup of the marinade a large zip-top bag (or bowl) and tightly seal, massaging the meat to fully coat. Set in the fridge for at least 1 hour and up to overnight

2

Prepare your grill, and set the skewers directly over medium-high flames on a preheated gas grill, or directly over prepared coals if using a charcoal grill. Cook covered for 8-10 minutes, flipping halfway through - 135 degrees for medium-rare. Transfer to a cutting board, and let the meat rest for 5 minutes before cutting.

To broil, simply place the skewers on a foil lined sheet tray 6-inches from the broiling element for 7-10 minutes, turning once (135 degrees for medium-rare).

top with scallions and sesame seeds and let rest 5 minutes before serving