

Chef from the Hood Recipes



Chef:

Tony Takorn Ounpamornchai

Restaurant:

SEA Modern Thai Cuisine

Recipe:

The Crying Tiger

Ingredients

1 & 1/2 pounds filet mignon (thinly sliced)
2 tablespoons olive oil
2 tablespoons red wine
2 small red chilies (seeded and thinly sliced)
2 inches of a stalk of lemon grass
16 to 20 whole leaves of fresh mint
1/2 English cucumber (peeled, thinly sliced)
1 pint basket of heirloom cherry tomatoes
1/2 of a red onion (peeled, thinly sliced)

for the dressing:

2 cloves fresh garlic (finely chopped)
juice of 1 lime
1 teaspoon light brown sugar
1/2 tablespoon chopped cilantro
1 dash Thai fish sauce
(or substitute a pinch of Kosher salt)

Heat olive oil in a sauté pan. Add sliced chilies and lemon grass. Sauté until they sweat, then add the wine and flambé with a match. Add filet mignon and sear quickly while stirring to coat with pan juices. Place beef in a bowl. Make dressing and toss with beef. Center the beef on plates. Add the tomatoes, red onion and cucumber around the beef. Garnish with mint leaves. Serve immediately!

The Crying Tiger is served as a salad at Sea but it would also make a perfectly light summer main course. Sliced filet mignon is seared, flambéed in red wine and chilies then tossed while warm with refreshing and aromatic cucumbers, tomatoes and lemon grass. Mint adds a final cool note. Sea's menu is full of interesting choices that reflect the Thai's love of symbolism and contrast. Chef Tony Ounpanmornchai says, "The heat of the fire makes the tiger cry!" If chilies make you cry, use a bit less of them, but don't pass up this wonderful salad! Chef Tony's recipe serves two as a main course or four as a first course.