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Lemongrass Beef Skewers

**S E RVE W I TH T E RR A D ’ O RO BARBERA**

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**ING R E D IEN T S**

For the Beef and Marinade:

* 2 pounds beef (sirloin or ribeye, thinly sliced)
* 3 tablespoons oyster sauce
* 3 tablespoons soy sauce
* 1 shallot
* 6 garlic cloves
* 2 stalks lemongrass, chopped (only the tender white part)
* 2 tablespoons fish sauce
* 2 tablespoons sugar
* 3 tablespoons avocado oil

**FOR SERVING**

* Vermicelli noodles
* Lettuce leaves
* Fresh mint and/or basil
* Cucumber, thinly sliced
* Red cabbage, thinly sliced
* Carrots, julienned
* Lime wedges
* Wooden skewers (soaked in water for at least 4 hours)

**FOR THE VINAIGRETTE**

* 3 tablespoons fish sauce
* 3 tablespoons rice vinegar
* 3 tablespoons lime juice
* 2 tablespoons sugar
* ¼  cup water
* 1 garlic clove, finely minced
* 1 red chili, finely chopped

**INSTRUCTIONS**

1. In a small food processor or blender, add the oyster sauce, soy sauce, shallot, garlic, chopped lemongrass, fish sauce, sugar, and avocado oil. Pulse until mostly smooth, it’s ok to have a few chunky pieces.
2. Add the sliced beef to the marinade, ensuring each piece is well coated. Cover the bowl with plastic wrap and refrigerate overnight, allowing the flavors to meld.
3. Soak wooden skewers in water for at least 4 hours to prevent burning.
4. Take the meat out an hour before you grill and allow it to come to room temperature. Thread the marinated beef onto the soaked wooden skewers, leaving some space between each piece for even cooking.
5. Preheat your grill to medium-high heat. Grill the beef skewers for about 3-4 minutes on each side or until the beef is cooked to your desired level of doneness. Be careful not to overcook to keep the beef tender and juicy.
6. In a small bowl, combine the fish sauce, rice vinegar, lime juice, sugar, water, minced garlic, and chopped red chili (if using). Stir until the sugar is fully dissolved.
7. Cook the vermicelli noodles according to the package instructions. Drain and set aside. Toss noodles with a few tablespoons of the vinaigrette.
8. Arrange the noodles, lettuce leaves, fresh mint, basil, cucumber slices, red cabbage, carrots, and lime wedges on a serving platter.
9. Serve with Terra D’oro Barbara Wine.

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