

JAPANESE VILLAGE'S SESAME STEAK SAUCE

F EASY

Last Modified: 01/15/2016

PREP: 5 Min
COOK: 4 Min
STOVETOP

BAR & RESTAURANT COPY

MAKES 6 SERVINGS

QUA	MEASURE	INGREDIENT	PROCESS
2/3	Cup	White Sesame Seeds	Toasted
2	Tsp	Ground Mustard	
1	Tsp	Water	
2/3	Cup	Soy Sauce (Lee Kum Kee)	
2/3	Cup	Vegetable Oil	
1	Tbsp	Garlic	Minced
1/2	Cup	White Onion	Fine Chop

PREPARATION

NOTE	Dip or drizzle this generously over any type of thin-sliced meat you like.
TOOLS	1) Medium Mixing Bowl 2) Food Processor OR Blender 3) Small Stainless Steel Skillet
PREP	DISH 1) In a small dry skillet over medium heat, add in the Sesame Seeds and toast while flipping until golden brown and aromatic. 2) Finely chop the White Onion and set it aside. 3) Mince the Garlic Cloves and add them on top of the Onion.
1	In the food processor, add in the Soy Sauce, Water and Mustard. Pulse until very smooth. Add in the Vegetable Oil, Toasted Sesame Seeds, Garlic and Onion and blend on low speed for 2 minutes. Increase the speed to high and blend an additional 2 minutes. The mixture should be very smooth when finished.
SERVE	Serve either cold or at room temperature as a side dish.