

Kobe Beef Poke

INGREDIENTS:

8 (4oz) Kobe-style beef flat-iron steaks

Steak Rub:

2 tsp minced Garlic

2 tsp chopped Parsley

1 tsp dried Chili Pepper Flakes

4 Tbsp Hawaiian 'Alaea Salt

4 Tbsp Turbinado Sugar

Relish:

½ C diced Kula Onion

½ C diced Kula Tomato

½ C diced Japanese Cucumber

3 Tbsp Sesame Oil

2 tsp Sambal Oelek Chili Paste

DIRECTIONS:

To make the steak rub, combine the garlic, parsley, chili pepper flakes, salt and sugar. To make the relish, combine the chopped veggies with the sesame oil and chili paste. Massage the rub into both sides of the steaks. Heat up your grill. When the grill is hot, sear the steaks. They should be cooked on the outside and rare or medium rare in the center. Let steaks rest for 10 minutes. Cut the seared steaks into 1-inch cubes. Put the cubes into a serving bowl, add the relish and toss. Serve immediately.



Pair with Maui
Brewing Co.
Bikini Blonde

Recipe provided by The Fairmont Kea Lani



Kō restaurant at The
Fairmont Kea Lani