KIKKOMAN

Whisky Rib-eye Steak with Cucumber and Melon Salad

Total time **145 mins** **10 mins** preparation time **120 mins** marinating time **15 mins** cooking time

Nutritional facts (per portion):
2,025 kJ / 483 kcal

Fat: **28.4 g** Protein: **26.2 g**
Carbohydrates: **21.2 g**

INGREDIENTS

4 portion(s)

4	rib-eye steaks (approx. 1.2–1.4 kg)
For the marinade:	
1	vanilla pod seeds
	Freshly ground pepper
0.5 tsp	thyme, chopped
2 pinch	of ground cinnamon
4 tbsp	olive oil
6 tbsp	Kikkoman Naturally Brewed Soy Sauce
1.5 tsp	maple syrup
For the basting sauce:	
1	small shallot
1	garlic clove
3.5 tbsp	whisky
100 ml	orange juice
4 tbsp	Kikkoman Naturally Brewed Soy Sauce
	Freshly ground pepper
For the salad:	
2	mini cucumbers
1	small melon (e.g. Cantaloupe, watermelon, honeydew melon)
200 g	feta
2	red sweet pointed peppers
2 tbsp	olive oil
2.5 tbsp	white wine vinegar
2.5 tbsp	Kikkoman Naturally Brewed Soy Sauce
1.5 tsp	honey
	Freshly ground pepper

PREPARATION

Step 1

Pat the steaks dry. To prepare the marinade, mix all the marinade ingredients together and brush over the steaks. Place in the fridge for at least 2 hours.

Step 2

For the basting sauce, peel the shallot and garlic and blend until smooth with the whisky, orange juice and soy sauce. Season with pepper to taste and place in the fridge until needed.

Step 3

To prepare the salad, wash the cucumber and slice finely. Halve the melon, remove the seeds and dice the flesh. Crumble the feta. Halve the peppers, removing the seeds and core. Wash and cut into rings.

Step 4

To prepare the dressing, use a blender to blend 1–2 tablespoons of cubed melon, the olive oil, vinegar, soy sauce and honey together. Season with pepper. Add the dressing to the salad and toss.

Step 5

To prepare the soy sauce & herb butter, peel and finely chop the garlic. Wash the basil, pat dry and remove the leaves. Cut the leaves into thin strips.

For the soy sauce & herb butter:

1	garlic clove
2	stems of basil leaves
250 g	softened butter
3.5 tbsp	Kikkoman Naturally Brewed Soy Sauce
3 tbsp	grated Parmesan
1 tbsp	maple syrup
	Lemon pepper or black pepper

Mix the garlic, basil, soy sauce, Parmesan and maple syrup with the butter and season with pepper.

Step 6

Place the steaks on the barbecue (closing the lid, if your barbecue has one). Cook for as long as desired (see tip), basting the steaks with the whisky and orange sauce. Serve with the soy sauce & herb butter alongside the salad.