

Asian Steak Wrap

MAKES 6-8 WRAPS

MARINATED SKIRT STEAK

- 1/4 cup soy sauce
- 1/4 cup vegetable oil
- 1 teaspoon Chinese 5-spice powder
- 1 tablespoon brown sugar
- 1 tablespoon fresh ginger, grated or finely minced
- 1/4 cup fresh anise hyssop leaves, finely chopped
- 1 1/2 pounds skirt steak
- pepper

ASIAN SLAW

- 1/4 head of cabbage (red or green), very thinly sliced (about 3 cups)
- 1 teaspoon kosher salt
- 3 small or 3 medium carrots, very thinly sliced into matchsticks
- 1 small red bell pepper, very thinly sliced into matchsticks
- 2 tablespoons fresh cilantro, chopped
- 3 tablespoons rice wine vinegar
- 3 tablespoons sugar
- 1/2 teaspoon kosher salt
- freshly ground pepper to taste

TO SERVE

- lettuce leaves
- flour tortillas
- caramelized onions and fennel (*optional*)
- lime wedges

FOR THE MARINATED STEAK...

Whisk together marinade ingredients. Prick skirt steaks all over with a fork on both sides. Place steaks in a large zipper-lock plastic bag, pour in marinade, seal bag and refrigerate for at least 2, up to 8 hours. Remove steaks from bag, pat dry with paper towels, and discard marinade in bag.

Heat burners on a gas grill on high for 15 minutes. Grill steaks on high until seared on both sides but still pink in center, being careful not to let them burn, 4 to 6 minutes per side. Transfer steaks to a cutting board to cool.

Refrigerate steaks overnight or wait until they are room temperature or cooler before moving to assembly.

FOR THE ASIAN SLAW...

Place the cabbage in a colander and sprinkle with 1 teaspoon salt. Let sit for 30 minutes and press out excess moisture. Whisk together the vinegar, sugar, salt and pepper. Combine dressing with the cabbage, carrots, peppers and cilantro.

TO ASSEMBLE...

Let all of the ingredients come to room temperature (steak, slaw, onions and fennel, if using). Slice the meat across the grain into thin pieces. On a flour tortilla, layer a piece of lettuce, slaw, steak and caramelized onions and fennel. Squeeze with some lime juice and serve at room temperature.

