



CAMBODIAN-STYLE KAMPOT PEPPER AND LIME BEEF SALAD

**The tangy, hot steak will slightly cook the raw onions
in this delicious Cambodian style salad.**

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- 1 Tbl sugar
 - 2 Tbl cracked black or red Kampot pepper
 - 2 1/2 Tbl soy sauce
 - 1 head of garlic, minced
 - 1 tsp red pepper flakes
 - 3 Tbl fresh lime juice
 - 1 pound sirloin steak
 - 2 Tbl olive oil
 - Dash of fish sauce
 - Green leaf lettuce
 - 1 onion, thinly sliced
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1. Cut steak into bite-sized pieces.
 2. In a bowl, combine sugar, black pepper, soy sauce, garlic, red pepper flakes, and half the lime juice. Stir well and add beef.
 3. Marinate for at least an hour.
 4. In skillet or wok saute beef in hot oil. Cook steak to desired doneness.
 5. Add fish sauce and remaining lime juice to the beef and mix well.
 6. Serve over bed of lettuce leaves and sliced onions.