

Hawaiian Cowboy Steak

Servings : 2

Amount	Measure	Ingredient - Preparation Method
2	tablespoons	Emeril's Creole Seasoning
1/2	cup	hoisin sauce
1/4	cup	tamari
1/4	cup	mirin or dry sherry
1/4	cup	green onion
2	tablespoons	minced fresh ginger
1	tablespoon	sesame oil
1	tablespoon	minced garlic
1	tablespoon	minced hawaiian peppers or chile paste
2		1 lb ribeyes
1	tablespoon	light brown sugar
2		maui onions - peeled and cut into thick slices not separated
1	tablespoon	crushed Szechwan peppercorns

In a bowl, whisk together all of the ingredients, except the maui onions, Essence, peppercorns and steaks.

Place the steaks in a large resealable bag with marinade. Seal and refrigerate for 12-36 hours.

Preheat grill.

Remove steaks from marinade and pat dry. Season both sides with 1 tablespoon of the Essence and the peppercorns. Pour marinade into a small saucepan and bring to a simmer. Simmer until thickened and reduced by 1/3 in volume, about 5 minutes, stirring occasionally. Remove from heat.

Sprinkle onions with remaining 1 tablespoon Essence.

Grill the steaks until med-rare, about 6 minutes per side. AT the same time, grill the onions (as though grilling a patty, so the rings stay together) until golden and char-marked by grill, turning once.

Remove steaks from grill and top with the grilled onions. Serve with the reduced marinade as sauce.

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Emeril's Creole Seasoning

Amount	Measure	Ingredient - Preparation Method
2 1/2	tablespoons	paprika
2	tablespoons	salt
2	tablespoons	garlic powder
1	tablespoon	black pepper
1	tablespoon	onion powder
1	tablespoon	cayenne pepper
1	tablespoon	dried oregano
1	tablespoon	dried thyme

Mix.

Yield: "2/3 cup"