

THAI BEEF SALAD

Recipe information: Served at the 2007 Opening Night Buffet.

Ingredients:

½ Cup reduced sodium soy sauce

½ Cup rice wine vinegar

3 Tbsp orange juice

3 Tbsp Canola oil

1 Tbsp Sesame Oil

2 Cloves minced garlic

2 Tsp ground ginger

1 Tsp peanut butter

¾ Tsp salt

½ Tsp Cayenne Pepper

12 Oz Cooked Spaghetti

1 Cup each fresh broccoli florets, chopped sweet red pepper, chopped zucchini

Fresh or frozen snow peas (optional)

½ Cup chopped celery

Boneless Sirloin Strip cooked rare to medium rare

Directions:

1. Mix first 10 ingredients for dressing
2. Cook pasta until desired doneness & drain
3. Combine pasta, vegetables & dressing & mix well
4. Chill several hours or overnight
5. Slice beef into thin strips and fan on top of pasta
6. Top with toasted sesame seeds

This recipe can be served as a side salad without the beef