



CHARCOAL GRILLED CURRIED WAGYU SKEWERS

using denver steak, zabuton, ichibo fillet or strip

by **Dominique Crisp**

Vamos! Keep it moving, and keep it real. This recipe features Wagyu on a skewer, inspiring others to get creative and continue working with this incredible ingredient.

INGREDIENTS (serves 4)

Wagyu Cut : **Denver steak, Zabuton, Ichibo fillet or strip**

Wagyu beef	4 oz	Kosher salt	½ tsp
Wagyu tallow	2 cups	Fresh ground black pepper	½ tsp
Japanese curry powder	1 tsp		

PREPARATION

1. Get your grill ripping hot. In a small cast iron container or stainless-steel cylinder, bring Wagyu fat to high heat.
2. Cut Wagyu into small, uniform 1/2 inch chunks and slide onto skewers. Don't load it up like a kebab—these skewers should be dainty, about one oz. of meat per skewer.
3. Salt the Wagyu and char it on the grill. We are just looking for some color, not fully cooking it.
4. Once color is achieved, plunge carefully into the hot Wagyu fat and let fry for about one minute.
5. Remove from fat, knock any extra oil off then hit with black pepper, salt and curry powder.
6. Eat hot and enjoy!

Thoughts On Wagyu

Wagyu is the most fatty, unctuous meat on the planet. Caramelizing this fat and enhancing the juicy, tantalizing depth of flavor of the meat is crucial. Wagyu encompasses many Japanese brands from different farms, and the differences between the cattle makes cooking with it really exciting.



QR code for chef interview and cooking instructions on YouTube



chef **Dominique Crisp**

Chef Dominique Crisp is one of LA's rising culinary stars and his talent in the kitchen started at the early age of fifteen. He developed his cooking prowess in France and Oregon before landing in LA and diners have been following his bold approach to locally sourced foods ever since. Chef Crisp is equally keen on the art of hospitality and his dining rooms exude guest-focused relationships.

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