



# WAGYU SUYA KEBABS

by JJ Johnson

This dish is inspired by the Nigerian street meat called suya. Bold African spices amplify the lightly seared, fragrant Wagyu skewers.

## INGREDIENTS (serves 4 - 6)

Wagyu Cut: **Boneless Ribeye or Top Sirloin**

Bird's eye chilis, ..... 2 pc seeded & chopped	Vegetable oil ..... 1 cup
Onion powder ..... 1 tbsp	Wagyu ribeye top round, ..... 1 lb sliced against the grain into ¼ inch- thick strips
Smoked paprika ..... 1 tsp	Kosher salt ..... 1 tsp
Juice and zest of 4 limes	

## PREPARATION

1. Whisk together the chilis, onion powder, garlic powder, paprika, lime juice and zest, and oil in a medium bowl until completely combined.
2. Using your hands, coat the ribeye in the marinade, making sure each piece is thoroughly covered. Place in a non-reactive container, cover, and put in the refrigerator to marinate for around three hours.
3. Soak bamboo skewers in water to cover for one hour.
4. Remove the meat from the marinade and thread the meat strips onto each skewer accordion style, making sure the meat is not bunched up.
5. Prepare charcoal grill or preheat a cast-iron grill pan over high heat.
6. Season the meat with the salt. Place on the hot grill and cook for about three minutes on each side, turning with tongs once browned and caramelized.

## Thoughts On Wagyu

Wagyu knocked me out of my socks! Wagyu represents the entire spectrum of Japanese beef, and is suited for all types of preparation across different grades.



QR code for chef interview and cooking instructions on YouTube



### chef JJ Johnson

JJ Johnson is a James Beard Award-winning chef best known for his barrier-breaking cuisine connecting the foodways of West Africa and Asia to the Americas. Chef JJ's signature style of combining culturally relevant ingredients with his classically trained cooking and global point of view was inspired by the Caribbean tastes he grew up with, combined with inspiration from his travels.

@chefjj

### FIELDTRIP

109 Malcolm X Blvd.  
New York, New York 10026

@fieldtripusa