



Sesame Beef Bites

Makes 9 Servings

INGREDIENTS

- 2 tbsp sesame oil
- 1 tbsp seasoned rice wine vinegar
- 1/4 cup green onion, minced
- 1 clove garlic, minced
- 2 tsp hoisin sauce
- 1/4 tsp garlic-chili sauce
- 1 lb beef tenderloin, fresh - not previously frozen
- 1/4 cup Teriyaki sauce
- 1/2 tsp sesame seeds

DIRECTIONS

1. In a bowl, stir together oil, vinegar, onion, garlic, hoisin and chili sauce; set aside.
2. On a cutting board, cut beef tenderloin into 3/4" pieces and add to marinade. Stir to coat well and let stand for 10 minutes.
3. If you are making these ahead of time for the freezer, transfer the beef cubes into a good freezer container or heavy duty freezer bag. Before cooking and serving, defrost the beef cubes in the fridge overnight and allow to rest at room temperature for about 1 hour prior to broiling.
4. Place beef cubes on foil-lined baking sheet and broil for about 8 minutes or until golden brown. Pierce each cube with toothpicks and place on platter. Drizzle with teriyaki sauce and sprinkle with sesame seeds.