



# Owyhee Finger Steaks

Finger Steaks are a local Idaho specialty...tender but crunchy batter-fried beef strips. In this recipe, Idaho Finger Steaks go Hawaiian. This recipe was inspired by Owyhee County, a region of Idaho whose name is a reference to three native Hawaiians who joined a fur trade expedition in 1819. "Owyhee" is an early spelling for the word Hawai'i.

In Hawai'i, mochiko (rice flour) is used to coat chicken for one of the local favorites with Japanese roots, Mochiko Chicken. So why not use it with beef? This finger steak recipe is a winner, guaranteed.

## INGREDIENTS:

- |               |                             |
|---------------|-----------------------------|
| 2 pounds      | Beef cut of your choice     |
| 5 tablespoons | Mochiko                     |
| 5 tablespoons | Cornstarch                  |
| 4 tablespoons | Sugar                       |
| 5 tablespoons | Soy sauce                   |
| 2 tablespoons | Sesame oil                  |
| 2 cloves      | Garlic minced               |
| 2 inches      | Ginger grated               |
| 2 tablespoons | Sesame seeds                |
|               | 2 eggs                      |
|               | Oil for frying              |
|               | Green onions as garnishment |



## COOKING:

Cut steak into finger steak-sized pieces, approximately 3/4 inch x 3 inches. In a large bowl, combine the remaining ingredients to make the marinade. Marinate beef for three hours in the refrigerator. Shake off excess marinade from each piece, and fry in hot oil (about one inch deep) until cooked through and golden brown on both sides.

