

## Bulgogi Lettuce Wraps

Pairs with 2023 La Sirena Moscato Azul

The Moscato Azul leaps from the glass with notes of white cantaloupe, pineapple, and ginger blossoms leading to a lean, crisp, dry palette. The acidity feels almost effervescent and longs to be challenged by spice, richness, and complexity on the plate. Though on the surface this wine pairs well with lighter dishes of the sea, she surprises as she stands up to well marbled skirt steak marinated in a rich and slightly sweet Korean-inspired Bulgogi Sauce. We balanced the sweetness of the sauce with an acid driven slaw and the spice of fresh sliced serrano chilis. Every spicy, rich bite is refreshed with another sip of this enchanting summer favorite.

NOTE: To save time, you can use a store-bought Bulgogi or Korean BBQ marinade. I like to enhance the flavor with fresh grated ginger to match with the notes of ginger blossom in the wine. While I love the richness of skirt steak balanced by the leanness of the wine, feel free to substitute Chicken or Shiitake mushrooms.

### BULGOGI MARINADE

6T     Gluten Free Soy Sauce  
2T     Dark Brown Sugar  
2T     Mirin (Sweet Rice Wine)  
1ea    Pink Lady Apple, cubed, core discarded  
1       Shallot (large)  
2       Cloves Garlic  
2t      Grated Fresh Ginger

Combine all ingredients in a blender and pulse until smooth. Strain marinade, pressing on any solids to extract as much of the marinade and flavor as possible.

### CARROT & DAIKON RADISH SLAW

1ea    Carrot, Julienned (or sliced into strips)  
1ea    Small Daikon Radish, Julienned (or sliced into strips)  
1T     Kosher Salt  
.5C    Rice Wine Vinegar  
.25C   Water  
.25C   Sugar  
1in    Ginger Root, peeled and cut into small chunks  
5ea    Slices of Serrano or Jalapeño Chili (optional)

### METHOD

1. Place Julienne carrot and daikon radish in a small bowl and coat with salt. Let rest for 5 minutes to draw out water and season, then rinse well in cold water.
2. In a small saucepan, bring vinegar, water, and sugar to a boil. Remove from heat and add ginger and chili slices if desired to create the pickling liquid.

3. Pour pickling liquid over carrots and daikon and cover with a doubled over piece of plastic wrap to keep the veggies submerged. Allow to come to room temperature, then transfer into a plastic container or glass jar and refrigerate. Slaw will develop the best flavor if allowed to pickle overnight, and will keep in the refrigerator for 30 days.

#### LETTUCE WRAPS

1.5lbs Skirt Steak or other tender cut of meat

Bulgogi Marinade

To Taste Kosher Salt and Fresh Ground Black Pepper

1 Head Butter Lettuce, leaves removed and washed

Carrot & Daikon Slaw

.25C Cilantro Leaves

1ea Serrano or Jalapeño Chili, thinly sliced

.25C Crushed Cashews or peanuts for texture

#### METHOD

1. Place Skirt Steak in a compostable or plastic zip-lock bag with Bulgogi marinade. Close bag, removing any air, and gently massage to ensure marinade covers the meat. Place on a plate (to avoid mess) and refrigerate for at least six hours and up to two days.
2. Preheat your grill. Remove meat from marinade, and season to taste with kosher salt and fresh ground black pepper. Bring any remaining marinade to a boil to use as a dipping sauce.
3. Cook skirt steak to desired doneness and allow to rest for 5 minutes. Slice meat against the grain into small strips.
4. To serve lettuce wraps, place desired amount of beef into a butter lettuce cup. Top with slaw, cilantro, pepper slices, and crushed nuts. Dip in sauce if desired.