



Teriyaki Beef with Pineapple Salsa

Recipe from Executive Chef Terry Dox

2 2-pound beef triangles

Teriyaki Sauce:

2 cups soy sauce

1 cup pineapple juice

½ cup brown sugar

1 teaspoon ground ginger

1 tablespoon chopped garlic

Pineapple Salsa

1 pineapple, diced small

¼ cup chopped red onion

¼ cup chopped green onion

¼ cup chopped green pepper

¼ cup chopped red pepper

2 tablespoons sugar

2 tablespoons chopped cilantro

(Mix well and let sit at least 3 – 4 hours)

Place beef triangles in sealable plastic bag or glass dish. Combine teriyaki sauce ingredients with whisk and pour over beef triangles. Place in refrigerator. Marinate for 3 – 4 hours or overnight. Broil or grill to desired doneness. Serve with pineapple salsa.

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