

# Beef “California Roll” Salad

*Total Recipe Time: 35 to 40 minutes*  
*Marinade Time: 15 minutes to 2 hours*



**3 boneless beef top loin (strip) steaks, cut 3/4 inch thick (about 8 ounces each)**

**Marinade:**

**1/3 cup hoisin sauce**  
**1/4 cup pomegranate juice**  
**2 tablespoons minced garlic**  
**2 tablespoons minced fresh ginger**  
**1 tablespoon sesame oil**  
**1/2 teaspoon pepper**

**Wasabi Cucumbers:**

**2 teaspoons wasabi paste**  
**1 teaspoon pomegranate juice**  
**1 English cucumber, thinly sliced**

**Gingered Carrots:**

**1 tablespoon mayonnaise**  
**1-1/2 teaspoons minced fresh ginger**  
**2 cups packaged matchstick carrots**

**Garnish:**

**1 tablespoon toasted sesame seeds**  
**1 medium avocado, diced**  
**1/2 cup fresh pomegranate seeds**

1. Combine Marinade ingredients in small bowl. Place beef steaks and marinade in food-safe plastic bag; turn steaks to coat. Close bag securely and marinate in refrigerator 15 minutes to 2 hours.
2. Prepare Wasabi Cucumbers. Combine wasabi paste and pomegranate juice in medium bowl; Add cucumbers; toss to coat. Set aside; refrigerate until ready to serve.
3. Prepare Gingered Carrots. Combine mayonnaise and ginger in another medium bowl. Add carrots; toss to coat. Set aside; refrigerate until ready to serve.
4. Remove steaks from marinade; discard marinade. Place steaks on grid over medium, ash-covered coals. Grill, uncovered, 10 to 12 minutes (over medium heat on preheated gas grill, covered, 7 to 10 minutes) for medium rare (145°F) to medium (160°F) doneness, turning occasionally.
5. Carve steaks into thin slices. Place cucumbers and carrots side by side on plate; top with beef. Top with avocado and pomegranate seeds; sprinkle with sesame seeds.

**Makes 6 servings**



Funded in Part by the Beef Checkoff

