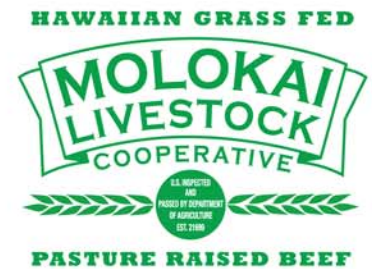




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Molokai Livestock Cooperative Sirloin Steak with Hawaiian Salt and Herb Feta Crumble

Yield: 4 portions

4 pieces Molokai Livestock Cooperative Sirloin Steak, 5 oz. per Steak
4 bags Vacuum Sealing Bags

The Cheese

4 oz. Feta Cheese Crumble
1 Tbsp. Parsley, chopped
½ tsp Thyme, fresh, chopped
½ tsp Oregano, fresh, chopped
TT Pepper
1 Tbsp. Extra Virgin Olive Oil



TT Favorite Hawaiian Salt, ground

1. Place Sirloin steak in bag
2. Vacuum seal steaks
3. Using a thermal circulator. Place Steaks into a Hot water bath set at 130° F for 45 minutes
4. While waiting for the steaks to cook, mix the Feta Cheese ingredients together
5. After 45 of cooking, remove the steaks from the bags and place on a hot grill to develop grill marks
6. Remove from the grill and slice thinly across the grain of the meat
7. Season beef with Hawaiian salt and serve with herb Feta Cheese