



## Beef Tepanyaki from Yoshi

### Ingredients

- 200 gms Beef tenderloin
- 1 teaspoon Garlic butter
- Small amount Salt & Pepper
- 1 teaspoon Kikkoman soy sauce
- Fried Garlic Chips

### Garlic Butter:

- 1 KG Garlic
- 5 KGs unsalted butter
- 5 tablespoons monosodium glutamate
- 900 gms Kikkoman soy sauce

NOTE: Thoroughly blended

### Procedure:

Step 1: Clean tenderloin by trimming excess tops and veins. Cut horizontally and thick

Step 2: Place tenderloin in the grill, sprinkle with salt & pepper. Grilled depending on your cooking preference. (Rare, Medium rare or well done)

Step 3: Add 1 teaspoon garlic butter and 1 teaspoon Kikkoman soy sauce, let beef to absorb before removing from grill.

Step 4: Serve with garlic chips

**Enjoy & sahtein**