

## 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:

3gr Garlic  
10gr unsalted butter  
 $\frac{1}{4}$  tablespoons monosodium glutamate  
5gr Kikkoman soy sauce

NOTE: Thoroughly blended

### Procedure:

Step 1: Clean tenderloin by trimming excess fat 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**