

# CICADA RUBBED GRILLED FLANK STEAK TOPPED WITH CRISPY ONIONS AND CICADAS



## INGREDIENTS

- |  |                              |
|--|------------------------------|
| 1 1/2 teaspoon Cicada powder                 | Kosher salt                  |
| 1 tablespoon brown sugar                     | Freshly ground black pepper  |
| 1 teaspoon garlic powder                     | 1 yellow onion               |
| 1 teaspoon chili powder                      | 4 Cicadas, blanched          |
| 1 flank steak                                | 2 teaspoon flour             |
| 1/4 cup oil to fry (vegetable or peanut oil) | Sea salt such as Maldon salt |



**SPECIAL INGREDIENT**

## DIRECTIONS

- In a small bowl mix 1 tsp. Cicada powder, brown sugar, garlic powder and chili powder. Add the steak and rub it well into the spices mixture.
- Preheat grill on high heat. Grill steak for 5 minutes on each side, then let it rest for 3 to 4 minutes before slicing.
- Slice the onion finely into thin wheels. In a small bowl mix flour and 1/2 tsp. Cicada powder and drop in the onion rings and Cicadas and coat well. Fry the onions and Cicadas at 365°F until you get a nice brown color. Reserve on an absorbing paper towel.
- Slice the meat against the grain. Divide the steak into the four plates. Gently chop crispy onions rings and Cicadas or serve whole on top of steak.

