

CHEFS AT HOME

# Taking Your Grill Upscale



*Going beyond burgers and dogs, a chef skewers skirt steak and sizzles up endive and prosciutto*

**THE CHEF: GOVIND ARMSTRONG**, who, in 1982—at the age of 13—got his first kitchen job at Wolfgang Puck’s Spago. He since has honed his cooking style with such architects of California cuisine as Mark Peel, Nancy Silverton and Joachim Splichal. In 2003, Mr. Armstrong opened Table 8 in Los Angeles, and last year he opened a second outpost, at the Regent South Beach in Miami’s South Beach section.

**KNOWN FOR:** Mr. Armstrong is one of several big-name chefs launching restaurants in luxury hotel-condo buildings in South Beach, including Jeffrey Chodorow and

Claude Troisgros (the Delano), David Bouley (the Ritz-Carlton) and Douglas Rodriguez (Sanctuary). In the competitive Miami condo market, developers are aiming to make their buildings “bubble-proof” by adding unique amenities.

**THE MEAL:** To turn the endive into a first course, add a vinaigrette-dressed frisée salad; for a light meal, top the frisée with a poached egg. To add crunch and spice to the menu, Mr. Armstrong recommends adding something fried, such as freshly fried potato chips sprinkled with salt, pepper and a little truffle oil.

**GRILLING TIP:** If you don’t have the time to skewer individual pieces of steak, marinate and grill it whole and then slice it into 3-inch-long strips after it’s cooked. —*Raquel Pelzel*

## Grilled Endive Spears With Prosciutto And Blue Cheese



**Yield:** 8 servings  
**Active preparation time:** 15 minutes  
**Cooking time:** 4

- 4 Belgian endive (preferably small endive), quartered lengthwise
- 2 ounces crumbly blue cheese
- 8 slices Serrano ham or prosciutto, sliced in half lengthwise
- 1 tablespoon extra-virgin olive oil
- Prepare a gas or charcoal grill.
- Lift half of the leaves of an endive quarter and stuff with some blue cheese. Press the leaves back together to seal the cheese within the endive. Wrap each endive with a slice of Serrano or prosciutto. Brush with some olive oil and grill 1 to 2 minutes on each side or until the ham becomes crisp and the endives are cooked through (the leaves should be slightly and golden, the core easily pierced with a paring knife) and serve.

### SHOPPING LIST

- From the market:**
- 4 Belgian endives (preferably small endives)
  - 2 ounces crumbly blue cheese (preferably Cabrales)
  - 8 thin slices Serrano ham or prosciutto
  - 3 pounds hanger steak or skirt steak
  - 6 ounces pineapple juice
  - 1 small onion
  - Fresh ginger root
  - ½ cup rice vinegar
  - 1 bunch scallions
  - 3 heads Bibb or Boston butterleaf lettuce
  - 4 limes
  - 4 sprigs basil
  - 4 sprigs cilantro
  - Bamboo skewers

- From the pantry:**
- Extra-virgin olive oil
  - Soy sauce
  - Garlic
  - Brown sugar
  - Salt and pepper

steak is charred and cooked to your preferred degree of doneness. Set aside to cool.  
■ To serve: On a large platter, lay out the lettuce leaves. Place a few basil and cilantro leaves on top of each lettuce leaf and rest a skewer of beef on top of the herbs. Remove the skewer from the beef and eat with the dipping sauce.



Katrina DeLeon (photographer); Roscoe Betsill (food stylist); Michelle Hotchkiss (prop stylist)

## Grilled Skirt Steak in Lettuce Leaves With Soy-Ginger Dipping Sauce



**Yield:** 8 servings  
**Active preparation time:** 15 minutes plus 1 hour to marinate

**Cooking time:** About 4 minutes for medium-rare

- 3 pounds hanger or skirt steak, trimmed of any fat
- 1 cup soy sauce
- 4 limes, juiced
- 6 ounces pineapple juice
- 1 small onion, halved and sliced
- Salt and pepper to taste
- ½ cup rice vinegar
- 1 bunch scallions, white and light green parts only, thinly sliced
- 2 tablespoons minced fresh

- ginger root
- 1 teaspoon minced fresh garlic
- 2 tablespoons brown sugar
- 3 heads Bibb or Boston butterleaf lettuce, leaves separated from head
- Fresh basil leaves picked from 4 sprigs
- Fresh cilantro leaves picked from 4 sprigs
- Bamboo skewers
- Marinate the steak: Slice the steak diagonally into 3-inch long strips and set aside. In a large bowl whisk together ¾ cup of soy sauce, half the lime juice, the pineapple juice, onion, and salt and pepper. Add the beef to the marinade and mix to coat. Cover the bowl with plastic wrap (or

- transfer to a gallon-sized zipper lock bag) and refrigerate for 1 hour.
- Place the bamboo skewers in a long baking dish, cover with water and soak for 20 minutes. Drain and set aside.
- Prepare the dipping sauce: In a small bowl, whisk together the remaining ¼ cup of soy sauce, the rice vinegar, remaining lime juice, scallions, ginger, garlic and brown sugar. Taste for seasoning and transfer to a small serving bowl or individual dipping bowls.
- Prepare a gas or charcoal grill. Remove the beef from the marinade and thread the meat lengthwise on the bamboo skewers. Grill for 1 to 2 minutes on each side or until the