



Donated by Allen & Myra Charleston

Grilled Sesame Ginger Emu Steak

- 4 (4-oz) Emu steaks
- 1 Tablespoon Sesame seeds, toasted
- 2 teaspoons Ginger, grated
- 2 Tablespoons honey
- 1 Tablespoon Soy Sauce, low sodium

Mix last four ingredients to form sauce.

Baste steaks as you grill them outside or sear them in a lightly oiled pan.

Add sauce mixture and simmer 15 minutes covered.