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# the east side

Strong or subtle, Asian accents tempt beef-loving diners to look beyond straightforward steaks and burgers.

By Allison Perlik, Senior Editor



**B**risket cooked low and slow is the calling card for many Texas menus, but at Fuse in Dallas, brisket takes a decidedly not-from-Texas turn. Executive Chef Blaine Staniford tucks the tender beef inside thin gyoza wrappers with Anaheim chiles, garlic and sautéed onions to make Braised Brisket Potstickers. The combination may seem unlikely, but the appetizer is a star performer for the self-styled "TexAsian" restaurant.

"We sell hundreds a week," says Staniford, who pairs the crisp, meaty dumplings with a variation on ponzu sauce that combines citrus juice and citrus zest, soy sauce, sesame oil, toasted sesame seeds and jalapeños. "Asian cuisine is clean and simple, and the fresh, vibrant flavors go well with a lot of American cooking."

Beef in particular lends itself well to enticing Oriental-Occidental approaches. Chefs can utilize a wide range of cuts,

Curry-spiked peanut sauce perks up New York strip marinated in brandy, soy and oyster sauce (r.) at Lemon Grass in Sacramento, Calif. At Ling & Louie's (above), a gravy of oyster sauce, brown sugar and chile paste adorns meatloaf.

