



### **Asian Barbecue Wagyu Beef Mini Cups**

*One bite Asian barbecue appetizers, a little sweet, tangy, and spicy*

8 ounces ground Wagyu or Wagyu blended beef  
2/3 cup chopped onion  
2 ounces fresh shiitake mushrooms, stem removed, finely chopped  
1 garlic clove, finely minced  
2 to 3 Tablespoons hoisin sauce  
1 teaspoon sesame oil  
2 (1.9 ounce) packages frozen mini phyllo dough shells  
2-1/2 Tablespoons Monterey Jack cheese, fine minced  
2-1/2 Tablespoons fine minced mixed red and green sweet peppers  
Sesame seeds as desired

**Topping:** hoisin sauce as desired

Preheat oven to 350 degrees F.

In a medium hot skillet, brown ground beef, breaking it into small crumbles, until cooked about 10 minutes; remove beef to stay warm, leaving drippings in skillet.

Sauté onions in beef drippings to soften for about 3 minutes; add mushrooms; cook for about 3 minutes; add garlic, continue cooking about 2 minutes.

Return warm beef to skillet, add hoisin sauce, and sesame oil; cook 5 minutes until hot to combine flavors.

Place pastry shells on ungreased baking sheet or pan. With a small spoon, place beef mixture evenly into shells.

In a small bowl, stir fine minced cheese and sweet peppers; sprinkle a little over the meat mixture; top with a few sesame seeds.

Bake for 5 minutes or until hot. Remove from oven; serve warm. Place on serving platter; top each appetizer with a dot of hoisin sauce.

Yield: about 28 appetizers

**About the Recipe:** Add an Asian touch to your appetizer tray with these one-bite size mini pastry shells. They are so crispy and convenient to just fill up with an Asian barbecue beef and mushroom filling, and top with tiny bits of cheese with minced sweet peppers. If you like more barbecue flavor, dot the tops with extra sauce. Serving them with some fresh dressed spinach leaves and sushi rolls makes an attractive appetizer platter.

**Cocktail Pairing:** *Vibe Shift*, p. 159, Every Cocktail Has a Twist