Tonight’s recipe highlights an exciting fall ingredient: persimmon. It’s a fruit that resembles a tomato in appearance, with the crisp texture of a pear and a subtly spiced sweetness. We’re marinating it in mirin (a sweetened rice wine) and vinegar to really make its flavors pop, then stirring it into fragrant jasmine rice to make a delicious base for beef and broccoli, the American Chinese takeout classic.

**Ingredients**

- 10 oz THINLY SLICED BEEF
- ½ cup JASMINE RICE
- 1 clove GARLIC
- 1 PERSIMMON
- ½ lb BROCCOLI

**Knick Knacks:**

- 3 Tbsps YAKINIKU SAUCE
- 2 Tbsps MIRIN
- 1 1-inch piece GINGER
- 1 Tbsp RICE VINEGAR
- ¼ cup CORNSTARCH
1 Prepare the ingredients & marinate the persimmon:
- Wash and dry the fresh produce.
- Peel and roughly chop the garlic.
- Cut off and discard the bottom ½ inch of the broccoli stem. Cut the florets and remaining stem into small pieces.
- Peel and finely chop the ginger.
- Core and small dice the persimmon; place in a bowl. Stir in the mirin and vinegar; season with salt and pepper. Set aside to marinate, stirring occasionally, for at least 10 minutes. Season with salt and pepper to taste.

2 Make the persimmon rice:
- While the persimmon marinates, in a small pot, heat 2 teaspoons of olive oil on medium-high until hot.
- Add the garlic; season with salt and pepper. Cook, stirring constantly, 30 seconds to 1 minute, or until fragrant.
- Add the rice and 1 cup of water; heat to boiling on high.
- Once boiling, cover and reduce the heat to low. Cook 12 to 14 minutes, or until the water has been absorbed and the rice is tender.
- Turn off the heat; fluff the cooked rice with a fork. Stir in the marinated persimmon (including any marinating liquid). Season with salt and pepper to taste.

3 Cook the broccoli:
- While the rice cooks, in a large pan, heat 2 teaspoons of olive oil on medium-high until hot.
- Add the broccoli in a single layer and cook, without stirring, 1 to 2 minutes, or until lightly browned. Season with salt and pepper.
- Continue to cook, stirring occasionally, 3 to 5 minutes, or until browned and softened.
- Transfer to a plate; season with salt and pepper to taste.

4 Coat & cook the beef:
- While the rice continues to cook, using your hands, separate the sliced beef; pat dry with paper towels. Place in a medium bowl and season with salt and pepper. Add the cornstarch; toss to thoroughly coat.
- In a large pan, heat 2 teaspoons of olive oil on medium-high until hot.
- Add the coated beef in a single layer (shaking off any excess cornstarch before adding). Cook, without stirring, 2 to 3 minutes, or until browned.
- Add the ginger and cook, stirring occasionally, 1 to 2 minutes, or until fragrant and the beef is just cooked through.
- Add the yakiniku sauce, cooked broccoli, and 2 tablespoons of water. Cook, stirring occasionally, 1 to 2 minutes, or until coated. Turn off the heat and season with salt and pepper to taste.

5 Plate your dish:
- Divide the persimmon rice between 2 dishes. Top with the cooked beef and broccoli. Enjoy!