

## Mongolian Beef



### Marinade

#### Ingredients:

3 lbs Flank steak, Sirloin, New York Strip or similar-cut against grain into ¼" slices  
6 tsp Canola oil  
6 tsp Shaoxing wine or dry cooking Sherry  
3 tsp Soy sauce  
3 tbsp Cornstarch  
3 tbsp Water  
¾ tsp Baking Soda

#### Directions:

Combine the sliced beef with the marinade ingredients, the neutral oil, Shaoxing wine, light soy sauce, cornstarch, water, and baking soda.  
Marinate for 1 hour.  
The beef should still be quite moist after it has marinated.  
If it looks too dry, add a tablespoon of water to it.

### Sauce

#### Ingredients:

¾ cup light brown Sugar  
1½ cup hot water – or low sodium chicken/ beef stock  
¾ cup Soy sauce  
3 tsp dark Soy sauce

#### Directions:

In a small bowl, mix the sauce.  
Dissolve the brown sugar in the hot water or stock, then stir in the light and dark soy sauces.

### Beef

#### Ingredients:

1½ cup Cornstarch  
2¼ cup Canola oil  
3 tsp Ginger, minced  
24 dried red Chili Peppers  
9 cloves Garlic, finely chopped  
12 scallions–white and green parts separated, cut on the diagonal into 2" pieces  
3 tbsp Cornstarch, 6 tbsp water mixed together to make a slurry

#### Directions:

Dredge the marinated beef slices in the cornstarch until thoroughly coated.  
Heat 2/3 cup canola oil in a wok/skillet over high heat.

Just before the oil starts to smoke, spread the flank steak pieces evenly in the wok, and sear for 1 minute on each side, until you have a crispy coating.

Turn off the heat and transfer the beef to a plate.

Drain the oil from the wok (save it for other cooking), leaving 1 tbsp behind.

Turn the heat to medium-high.

Add the ginger and dried chili peppers, if using.

If you want the dish spicier, break 1-2 chilies in half.

After about 15 seconds, add the garlic and white parts of the scallions.

Stir for another 15 seconds and add the premixed sauce.

Let the sauce simmer for about 2 minutes, and slowly stir in the cornstarch slurry mixture.

Cook until the sauce has thickened enough to coat the back of a spoon.

Add the beef and green parts of the scallions, and toss everything together for another 30 seconds.

The scallions should just be wilted, and there should be almost no liquid, as the sauce should be clinging to the beef.

If you still have sauce, increase the heat slightly and stir until thickened.