

## BEEF IN OYSTER SAUCE

(Ho Yau Ngow Yuk)

1 lb. flank steak  
2 tbsp. oil  
1 tbsp. finely chopped garlic  
3 green onions, slivered  
½ c. chicken stock  
2 tbsp. oyster sauce

### Marinade:

1 tsp. salt  
½ tsp. sugar  
1 tsp. thin soy sauce  
2 tsp. white wine  
dash of pepper  
1 tbsp. cornstarch  
1 tbsp. slivered ginger root

Serves 4

or  
minced

1. Cut flank steak lengthwise (with grain of meat) into 3 equal strips each approximately 1½" wide. Cut each strip across the grain into thin slices. Place in a bowl.
2. Add marinade ingredients to beef. Mix well and marinate for 1 hour at room temperature.
3. Heat wok and add oil. Add chopped garlic and stir-fry for 30 seconds over high heat.
4. Add beef and stir-fry for 3 minutes over high heat.
5. Add green onions, chicken stock, and oyster sauce. Bring to a boil and serve.

*Advance preparation:* Steps 1–4 may be completed a few hours in advance and kept at room temperature.

*Serving suggestion:* This dish can be served as one element of a multicourse meal or it can be spooned over rice and garnished with a fried egg, sunny-side up, for a one-plate dinner. It is also good atop noodles for a hearty lunch.

Can use ~~garlic~~ <sup>ginger</sup> juice instead.

Chopsticks, Cleaver, and Wok:  
Homestyle Chinese Cooking,  
by Jennie Lou,  
Chronicle Books, San  
Francisco, c1987