

MONGOLIAN BEEF

(Hoisin Jerng Ngow Yuk)

1 lb. flank steak
2 tbsp. oil
2 tbsp. finely chopped garlic
2 green onions, slivered

Seasoning:

1 tsp. salt
2 tsp. sugar
2 tsp. thin soy sauce
1 tbsp. oyster sauce
dash of pepper
1 tbsp. white wine
1½ tbsp. cornstarch

Sauce:

¼ c. chicken stock
2 tbsp. hoisin sauce
2 tsp. catsup
½ tsp. crushed dried red chili pepper
(optional)

Serves 4

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 seasoning ingredients to beef. Mix well.
3. Combine sauce ingredients and mix well.
4. Heat wok and add oil. Add garlic and stir-fry for 30 seconds over high heat.
5. Add beef and green onions and stir-fry for 3 minutes over high heat.
6. Add sauce mixture. Mix thoroughly and cook for 1 minute. Serve.

Advance preparation: Steps 1–5 may be completed a few hours in advance and kept at room temperature.

Serving suggestion: Serve with Steamed Rice or Noodles in Oyster Sauce and Bean Sprouts with Mixed Vegetables.

Chopsticks, Cleaver,
and Wok =
Homestyle
Chinese Cooking!
by Jennie Low,
Chronicle Books,
San Francisco,
c1987