

Pei Mei's Chinese Cook Book
Volume II, 1974
Sliced Beef with Curry Sauce

Ingredients:

1/2 lb. Beef (flank steak)	1 C. Diced onion
1 T. Soysauce (light) (to marinate beef)	1-1/2 T. Curry powder
1/2 T. Cornstarch "	1 lb. Potatoes ^{uncooked}
1 t. Sugar "	20 slices Carrot ^{Carrot}
1 T. Cold water "	2 C. Cold water
1 T. Oil "	1-1/2 t. Salt
5 T. Oil	1 t. Sugar
	2 T. Oil

Procedure:

1. Cut the beef into 1 inch square thin slices (across the grain). Put in a bowl and marinate with soysauce, cornstarch, sugar, and cold water for half an hour at least (longer is better). Add 1 T. of oil and mix well.
2. Slice the potatoes into diagonal pieces.
3. Heat 3 T. of oil. ^{Stir fry beef until almost done; remove from pan. Add more oil.} Stir fry the onion. Add the curry powder, then carrot and potatoes. Stir fry 1/2 minute. Add 2 C. of cold water. Season with salt and sugar. Cover the pan and reduce the heat to low and cook about 10 ^{to 20} minutes ^(until vegetables are tender).
4. Place all of the beef slices on top of the other ingredients. Cover and cook over high heat again for 10 seconds. Splash 2 T. of hot oil. Turn off the heat. Pour on a platter.

NOTE: You may deep fry the beef 3 seconds and then mix with the curry sauce.

※ Refer to Picture on page 62