

Mongolian Beef 2

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Ingredients

2 tablespoons oil
8 oz beef tenderloin, thinly sliced
2 cloves garlic, minced
1 inch peeled ginger, thinly sliced
2 stalks scallions, cut into 2-inch strips

Marinade:

1 teaspoon cornstarch
1 teaspoon soy sauce
1 tablespoon water
1 teaspoon Chinese rice wine or Shaoxing wine

Sauce:

2 teaspoons oyster sauce
2 tablespoons soy sauce
1/2 teaspoon dark soy sauce
3 dashes ground white pepper
1/4 teaspoon sesame oil
1 tablespoon sugar or to taste
Salt to taste

Directions

Marinate the beef slices with the Marinade for 30 minutes. Heat up a wok with 1 tablespoon of oil and stir-fry the marinated beef until they are half-done. Dish out and set aside.

Heat up the remaining 1 tablespoon of oil and stir-fry the garlic and ginger until aromatic. Add the beef back into the wok and then the sauce. Continue to stir-fry until the beef slices are almost done, then add the scallions. Do a few quick stirs. Dish out and serve hot over steamed white rice.