

# Mongolian Beef

written by The Recipe Exchange | December 29, 2019

## **Ingredients**

1 lb. sirloin steak – trimmed of fat, sliced thin  
6 Tbls. soy sauce – divided  
2 Tbls. corn starch  
2 1/2 Tbls. peanut oil OR sesame oil OR vegetable oil – divided  
2 tsp. granulated sugar  
1/2 tsp. salt  
2 dashes white pepper  
4 cloves garlic – minced  
2 tsp. peeled and grated fresh ginger root OR 2 tsp. ground ginger  
8 oz. can sliced water chestnuts – drained  
12 green onions – root ends trimmed, halved, sliced lengthwise

## **Directions**

In a sealable plastic bag, knead together meat, 3 Tbls. soy sauce, corn starch, 1 1/2 Tbls. oil, sugar, salt, and pepper; refrigerate for at least 1 hour.

In a 375 degree wok, cook garlic and ginger in 1 Tbls. oil for 3-5 minutes.

Add remaining ingredients, including meat mixture to wok; stir-fry for 5-10 minutes, or until meat is cooked through.