

Onion Scallion Beef

written by The Recipe Exchange | April 1, 2016

Ingredients

8 oz beef tenderloin, thinly sliced
2 1/2 tablespoons cooking oil
3 stalks scallion, cut into 2-inch strips
1/2 onion, sliced
3 cloves garlic, thinly sliced

Marinade:

1 teaspoon corn starch
1 teaspoon soy sauce
1 teaspoon Chinese Shaoxing wine (or dry sherry)

Sauce:

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

Directions

Marinate the beef slices with all the ingredients in Marinade for 10 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. Drain the bloody water from the beef.

Heat up the remaining oil and stir-fry the garlic and onion until aromatic. Add the beef back into the wok and do a few quick stirs before adding the Sauce. Continue to stir-fry until the beef slices are completely cooked, then add the scallions into the wok. Do a few quick stirs, add salt and more sugar to taste, dish out and serve hot with steamed rice.