

# Mongolian Beef

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*An Asian-inspired stir-fry dish bursting with exotic flavors. Strips of sirloin are marinated in a hoisin sauce and stir fried with a medley of vegetables.*

*Marinate the beef ahead of time and have this filling and savory dish on the table in just minutes. Serve over a bed of rice or with rice noodles to create a full and satisfying dish.*

## Ingredients:

- 1 lb sirloin or flank steak
- 1 egg white
- 1 tsp sesame oil
- 1 Tbsp cornstarch
- 1/4 tsp salt
- 4 green onions, cut into 1" pieces
- 1 (8 oz) can baby corn
- 1 clove garlic, minced
- 3 Tbsp hoisin sauce
- 2 Tbsp water
- 1 Tbsp soy sauce
- 2 Tbsp rice vinegar
- 1/4 tsp chili paste
- 1 tsp sugar
- 1 c. oil for frying
- 2 Tbsp olive oil

## Directions:

1. Slice beef across the grain into thin strips. Place in a large bowl.
2. In small bowl combine sesame oil, egg white, cornstarch and salt. Stir to combine. Pour over beef. Gently toss beef to combine and set aside to marinate for 30 minutes.
3. In small bowl combine hoisin sauce, water, soy sauce, rice vinegar and chili paste. Set aside.
4. Heat a large wok or skillet over high heat. Add 1 cup oil and heat until very hot. Add beef and fry until just cooked through. Remove and drain on paper towels.
5. Heat 2 Tbsp olive oil in skillet. Add garlic and stir-fry briefly. Add baby corn and green onions. Make a well in the middle of the vegetables. Add sauce and bring to a boil. Stir to thicken. Add sugar and stir to combine.
6. Add fried beef back to pan and stir to combine sauce and vegetables.

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