

Recipe

Best Mongolian Beef Recipe

Ingredients

3 Tbsp Vegetable Oil
1 1/2 Tbsp cornflour
1/8 tsp Salt
1/8 tsp Black Pepper
14 oz Steak (thinly sliced)
1/2 Cup Dark Soy Sauce
1/4 tsp Black Pepper
6 Tbsp Muscovado Sugar
1/3 Cup Water
1 Tbsp Ginger (minced)
3 Cloves Garlic (minced)
8 Scallions (sliced)
1 Tbsp Sesame Seeds
(toasted)

Directions

1. Heat the oil in a large frypan, a skillet or a wok until very hot.
2. Place the cornflour in a mixing bowl, mix in the salt and pepper. Dip the steak strips in the cornflour mixture, and evenly coat each strip.
3. Place the steak strips in the very hot oil and cook each side for 5-6 minutes until fully cooked and crispy. Remove the beef from the pan, place it on a plate, and set aside.
4. Allow the oil to cool slightly and then add the ginger and garlic to the pan, cook on medium heat for 1-2 minutes while gently stirring.
5. Next add the soy sauce, pepper, sugar, and water, and stir well until fully mixed. Bring to a boil and simmer for 2-3 minutes
6. Return the beef to the pan and cook for a further 2-3 minutes. Add the sliced scallions at the end of cooking.
7. Garnish with toasted sesame seeds, scallions or peppers.