

# Beef and Egg Stir Fry

## Ingredients

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8 oz Flank Steak tablespoon)	1 t Vegetable Oil (plus 1
1 t Cornstarch (plus 2 tablespoons)	1 t Soy Sauce (plus 1 tablespoon)
2 clv Garlic (minced)	1/8 t Baking Soda
1 T Rice Wine	2 Green Onions (chopped)
1/4 t Salt	2 1/2 c Chicken Broth
2 t Dark Soy Sauce	1/4 t Sugar
1/2 t Sesame Oil	1 T Oyster Sauce
2 Eggs (lightly beaten)	0 ds White Pepper

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## Instructions

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1. Toss the beef with 1 teaspoon of oil, 1 teaspoon soy sauce, 1 teaspoon cornstarch, and baking soda, until the beef is well-coated. Set aside to marinate for 15 minutes.
2. Heat your wok until just smoking, and spread 1 tablespoon of oil around the perimeter. Immediately add the beef, and spread it in an even layer across the wok. Sear for 30 seconds, and give the beef a stir to ensure it cooks evenly.
3. Add the garlic and a small handful of the white parts of the green onion. Quickly stir-fry to combine. Next, add the Shaoxing wine, and stir for another 20 seconds.
4. Add the chicken broth, salt, sugar, 1 tablespoon soy sauce, 2 teaspoons dark soy sauce, oyster sauce, sesame oil, and white pepper, and let everything come up to a low boil.
5. Make the cornstarch slurry, by combining 2 tablespoons cornstarch and 2 tablespoons water in a small bowl then stir it into the sauce. Let the sauce simmer and thicken until it coats a spoon.
6. Next, pour the lightly beaten eggs over the mixture, and use your spatula to fold it gently into the sauce so the egg cooks in ribbons. After about 10 seconds, add in

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the rest of the green onions and continue folding the egg into the sauce for another 5 seconds. Serve over steamed rice!