

# Lamb with Ginger and Scallions

## Ingredients

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16 Lamb Slices  
1 t Soy Sauce (plus 1 tablespoon)  
2 T Vegetable Oil  
6 Ginger Slices  
5 Green Onions (sliced into 1-inch pieces)  
5 clv Garlic (minced)  
1 t Dark Soy Sauce  
1 t Oyster Sauce  
2 T Rice Wine  
2 t Sugar  
1 t Mirin  
2 T Water  
1/8 t Sesame Oil  
1/8 t White Pepper  
1 t Cornstarch

## Instructions

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1. In a bowl add the lamb and 1 teaspoon soy sauce, mix well and let it marinate for 15 minutes.  
2. Meanwhile, mix 1 tablespoon soy sauce, dark soy sauce, oyster sauce, rice wine, sugar, mirin, 1 tablespoon water, sesame oil, and white pepper. Set aside. In a small bowl mix cornstarch and 1 tablespoon water, set aside.  
3. Heat a wok on high with oil in your wok. Once hot, turn heat to medium-low and saute garlic, ginger and 4 green onions sliced into 1-inch pieces until aromatic.  
4. Add the lamb slices into your wok and stir-fry around till almost cooked. Turn heat on high again, and pour in the sauce mixture.  
5. Stir-fry around until most of the water has evaporated. Stir in the cornstarch mixture. Mix

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well to coat. Dish up and garnish with the one remaining green onion chopped. Serve hot with steamed rice.