# Mongolian Lamb

## Ingredients

1 lb Lamb (thinly sliced)
1 1/2 T Sugar
3 T Vegetable Oil
1 T Bean Sauce
1 1/2 T Sambal Olek
1 T Water
1 T Cornstarch
pieces)
2 T Ginger (grated)
6 oz Shiitake Mushrooms
1/2 t Baking Soda
2 T Soy Sauce
1 T Oyster Sauce
3 T Hoisin Sauce
2 T Red Wine Vinegar
1/4 t Five Spice Powder
5 Green Onions (cut into 2-inch
3 clv Garlic (minced)
1 t Sesame Oil

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## Instructions

1.Put the lamb into a bowl and add the baking soda, 1 tablespoon soy sauce, and 1/2 tablespoon sugar. Mix the lamb well. Then add 2 tablespoons of oil and mix again. Refrigerate for at least 1 hour.
2.Combine 1 tablespoon soy sauce, oyster sauce, bean sauce, hoisin sauce, sambal olek, red wine vinegar, 1 tablespoon sugar, water, five spice, and cornstarch in a cup and whisk together to completely dissolve the cornstarch. Set aside. Trim the mushrooms and cut them in half. Set aside.
3.Heat a large wok over medium high heat for a couple of minutes. Add 1 tablespoon of oil and swirl to coat. Add the lamb in one layer and let it cook for 1 minute.
4.Turn the heat up to high and flip the lamb pieces over. Add the ginger and garlic and cook for a couple of seconds while moving the lamb around with a metal spatula.
5.Next add the shiitake mushrooms and stir fry for an additional minute, moving the ingredients of the pan around to keep it cooking evenly.
6.Turn the heat down to medium high. Stir the sauce then add it to the wok, stirring the contents of the wok as it cooks and thickens.
7.Add the green onions and cook just until they start to wilt, about 30 seconds. Turn

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off the heat and drizzle with the sesame oil. Stir to combine and serve immediately.