

Wat Dan Oyok

Ingredients

- 17 1/2 oz Flank Steak (sliced thin)
- 1 t Baking Soda
- 2 Eggs (beaten)
- 1 T Vegetable Oil
- 1 t Cornstarch (plus 2 tablespoons)
- 2 T Oyster Sauce
- 1 t Rice Wine (plus 2 tablespoons)
- 2 t Sugar
- 2 clv Garlic (minced)
- 1 1/4 c Chicken Broth
- 1 t Sesame Oil
- 1/4 c Water (plus 3 tablespoons)
- 3 Green Onions (chopped)

Instructions

1. In a bowl add beef slices and baking soda. Mix well then add 1/4 cup of water and mix until well combined. Cover and refrigerate for 3 hours. After 3 hours rinse beef and drain well. Pat dry with paper towels.
2. Add beef into a medium bowl and add 1 teaspoon cornstarch, 1 tablespoon oyster sauce, 1 teaspoon rice wine, and 1 teaspoon sugar. Mix well then cover and refrigerate for at least 1 hour.
3. In a small bowl beat two eggs and set aside. In a wok on high heat add 1 tablespoon of oil. Add the beef slices and spread it in one thin layer. Cook undisturbed for 2 minutes then flip to the other side. Cook and stir fry for another minute then remove to a plate.
4. To the wok add garlic and saute for 20 seconds

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until fragrant. Add 2 tablespoons of rice wine and scrape the bottom of the skillet to loosen the brown bits. Add the chicken broth, 1 tablespoon oyster sauce, and 1 teaspoon sugar then stir.

Bring the mixture to a simmer.

5. In a small bowl combine 2 tablespoons cornstarch with 3 tablespoons water then pour this into the wok and keep stirring until the gravy thickens

6. Drizzle in the beaten eggs and let them cook undisturbed for about 10 seconds and then gently stir it. Add the beef back in and stir to combine everything.

7. Taste and adjust seasonings, if needed. Add the chopped green onions and turn off the heat. Serve over rice or noodles.