

Wet Beef Chow Fun

Ingredients

2 lb Ho Fun Noodles (16 oz. dried)	16 oz Flank Steak (thinly sliced)
7 Ginger Slices	6 clv Garlic (chopped)
4 Green Onions (cut into 1-inch pieces)	
5 T Vegetable Oil	2 c Chicken Broth
2 T Soy Sauce	1/2 t Baking Soda
1 T Dark Soy Sauce	1 T Oyster Sauce
1 t Sesame Oil	2 T Rice Wine
1/2 t White Pepper	2 t Cornstarch (plus 1 tablespoon)
2 T Water	1 Egg (lightly beaten)
1/4 c Cilantro Leaves	

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Instructions

1. Marinate the beef slices with a soy sauce, sesame oil, rice wine, white pepper, baking soda and 2 teaspoons cornstarch for at least 30 minutes.
2. If using fresh ho fun noodles warm in the microwave and separate. If using dried noodles, soak in hot tap water for 30 minutes until soft then drain well. Mix noodles with dark soy.
3. In a wok, heat up 1 tablespoon oil on high heat until smoking. Add a third of the ho fun to the pan and char lightly without moving too much to prevent breakage. Set aside and keep warm. Repeat process with the next batch of noodles and then the last batch.
4. Add 1 tablespoon vegetable oil to wok on medium heat and add marinated beef. Let it sit for 2 minutes before stir frying. Once beef looks caramelized and cooked through remove from wok and set aside.
5. Add 1 tablespoon vegetable oil to wok on medium heat and add garlic and ginger and saute for a 15 seconds, then add green onion and continue to cook for an additional 30 seconds. Add broth and oyster sauce and bring to a boil.
6. In a small bowl combine 1 tablespoon cornstarch and water to make a slurry.

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Gradually add the slurry to thicken the sauce, it should be thick enough to coat the noodles but not gluey. Drizzle in the egg, turn off the heat and give it a light stir. Add the beef and it's accumulated juices.

7. Pour the sauce directly over the noodles and sprinkle with cilantro. Serve immediately.