

Curry Beef Stir Fry

Ingredients

- 1 lb Flank Steak (sliced)
- 2 T Rice Vinegar
- 2 T Soy Sauce
- 2 T Curry Powder
- 1 T Vegetable Oil
- 1/2 c Beef Broth
- 1 T Black Bean Paste
- 1 T Corn Starch
- 2 T Water
- 1/2 t White Pepper
- 1/8 t Salt

Instructions

1. In a bowl mix the curry powder, vinegar and soy sauce. Add the beef and massage with hands to cover each piece of meat with marinade. Cover and place in refrigerator to rest for 30 minutes.
2. In a wok placed over high heat, add the oil. In small batches to ensure the meat gets seared, not steamed, quickly stir fry the meat until cooked on both sides, 2-3 minutes. Remove from wok and set aside.
3. Add the beef broth and scrape up caramelized bits. Add the black bean paste and stir.
4. In a small bowl stir corn starch and water to make a slurry. Add it to pan and stir to create a smooth sauce. Cook for a minute and add the meat back in and stir fry for 3-4 minutes. Season to taste with salt and white pepper.