Beef Chow Fun

Ingredients

10 oz Flank Steak (thinly sliced)
1/4 t Baking Soda
2 t Oyster Sauce
1 t Soy Sauce (plus 2 tablespoons)
3 T Vegetable Oil
2 t Dark Soy Sauce
1/4 t Sugar
0 ds Salt
1 t Cornstarch
1 1/2 T Water
2 t Rice Wine (plus 2 tablespoons)
12 oz Ho Fun Noodles (fresh)
4 Green Onions (cut into 1-inch lengths)
3 Ginger Slices
1/2 t Sesame Oil
1/4 t White Pepper
6 oz Bean Sprouts

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Instructions

1.Combine the steak, water, baking soda, cornstarch, oyster sauce, 2 teaspoons rice wine, and 1 teaspoon soy sauce. Marinate for at least 30 minutes.
2.Slice the ho fun so they're about 1-inch wide. Microwave for 30 seconds and separate the noodles. If using dried noodles use half the amount of noodles and soak in boiling water for 20 minutes then drain.
3.Heat your wok over high heat until smoking, and add 1 1/2 tablespoons of oil to coat the wok. Add the beef and sear until browned. Set aside.
4.Add 1 1/2 tablespoons more vegetable oil to the wok. Add the ginger to infuse the oil with its rich flavor for about 15 seconds then add the green onions. Stir a few times then transfer out into the meat bowl.
5.Spread the noodles evenly in the wok and stir-fry on high for about 15 seconds. Add 2 tablespoons rice wine around the perimeter of the wok. Next, add the 2 tablespoons soy sauce, dark soy sauce, sesame oil, and sugar. Stir fry quickly.
6.Add the seared beef, ginger, and green onions. Stir-fry, making sure your metal wok spatula scrapes the bottom of the wok. Lift the noodles in an upward motion to mix well and coat them evenly with the sauce. Add a bit of salt and white pepper to

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taste. Add the bean sprouts and stir-fry until they are just tender. Serve!