

Meat Jun

Ingredients

- 1 lb Beef (thinly sliced)
- 1/4 t Sesame Oil (plus 1 teaspoon)
- 1/4 c Soy Sauce (plus 4 teaspoons)
- 1/4 c Sugar (plus 1 teaspoon)
- 1 1/2 c Water (plus 1 1/2 teaspoons)
- 4 clv Garlic (minced)
- 3 Eggs
- 1/3 c Flour
- 1/4 c Vegetable Oil
- 2 t Rice Vinegar
- 1 Green Onion (sliced)

Instructions

1. In a large glass bowl, add 1 1/2 cup water, 1/4 cup soy sauce, 1/4 cup sugar, 1/4 teaspoon sesame oil, and garlic then mix well. Place the beef slices into the bowl and toss gently. Make sure the meat is soaked into the marinade. Marinate overnight.
2. For the dipping sauce, in a small bowl add 4 teaspoons soy sauce, rice vinegar, 1 teaspoon sugar, 1 1/2 teaspoon water, 1 teaspoon sesame oil, and green onion. Mix well and set aside.
3. Remove the beef from the fridge. Take 2 shallow dishes, add flour into one and eggs into another. Lightly beat the eggs.
4. Heat a 10-inch pan on medium heat and add 1 tablespoon of oil, so it covers the meat when you fry it.

Meat Jun

5. Take a slice of the meat, cover with flour (shaking off excess) and dip into the egg. Quickly add slices of meat into your pan. When both sides are golden brown, remove from the pan and place on plate lined with paper towels. Transfer to a wire rack to cool. Repeat with the rest of the sliced beef adding additional tablespoon of oil to each batch.

6. Slice into long strips and immediately serve with the dipping sauce.