

Ginger Beef Stir Fry

Ingredients

300 gram Beef steak (ribeye, rump, sirloin or tenderloin)

2 cloves Garlic chopped

5 slices Ginger

½ Bell pepper

½ Onion (large sweet/white onion)

3 Spring onion (cut into 2" pieces)

1 Fresh chilli (cut thin slices)

3 tbsp vegetable oil

Beef Marinade

1 tsp Corn starch

1 tsp Sesame oil

1 tsp Sugar

¼ tsp Baking soda

1 tsp Light soy sauce

Sauce Mixture

2 tbsp Oyster sauce

1 tbsp Light soy sauce

1 tbsp Vinegar (Rice vinegar or regular white vinegar)

1 tsp Sugar

1 tsp Corn starch

¼ tsp White pepper

Method

Prepare all the vegetables buy cut them into thin slices and cut the beef steak into thin slices.

Cut the beef against the grain to achieve the tender result.

Marinate the beef slices with corn starch, sesame oil, sugar, baking soda and light soy sauce.

Mix it well with hand and set aside for at least 10 to 15 minutes

In a small mixing bowl add the oyster sauce, light soy, sesame oil, sugar, corn starch, white pepper and rice vinegar.

Mix well until sugar and corn starch dissolve in the sauce and set aside.

Heat the large wok/pan over medium-high heat, drizzle 2 tablespoons of vegetable oil and sear the beef for 2-3 minutes and stir through and cook for another 1-2 minutes.

Push the beef one side of the pan, drizzle 1 tablespoon of oil and add the onion, ginger, garlic and stir fry for few seconds.

Follow with the pepper slices and continue cook for another 1-2 minutes. Pour the sauce mixture in.

Add the spring onions and toss well to combine all ingredients and sauce evenly. Remove from heat and transfer to serving plate.

Garnish with fresh ginger shredded or chopped spring onions.

Serve over hot steamed rice, fried rice or noodles.