

Mongolian Beef

Ingredients

- 50 g rice
- 1 piece of steak
- $\frac{1}{2}$ an onion
- A piece of ginger
- 1 garlic clove
- $\frac{1}{4}$ of a chilli
- $\frac{1}{4}$ pepper
- 1 tsp of plain flour mixed with 1 tsp water
- 1 spring onion

Marinade

- 1 tsp soy sauce
- 1 tsp Chinese Shaoxing wine
- 2 pinches of baking soda
- 1 tsp plain flour

Stir fry sauce

- 4 tbsp soy sauce
- 4 tbsp chicken stock
- 2 pinches of brown sugar
- 1 tsp Chinese Shaoxing wine

Method

1. Cook the rice and sieve when its ready
2. Slice the steak into strips and put in a bowl
3. Measure out the marinade ingredients and mix with the meat in the bowl.
4. Make the stir fry sauce in a small bowl and set to the side.
5. Slice the onion, pepper and chilli
6. Cut up the ginger and garlic finely
7. Cut the spring onion into batons
8. Fry the steak to how you like it and then take it out and put it into a plate.
9. Fry the onion, pepper, garlic, ginger and chilli for a few minutes.
10. Turn down the heat
11. Add the stir fry sauce and cook for a couple minutes
12. Add the flour mix and stir well
13. Add the beef back and add the spring onions toss well
14. Serve with rice