

## **Beef in Oyster Sauce**

- 12-16 oz steak (lean flank, sirloin or other)
- ½ tsp baking soda
- ½ tsp baking powder
- 1 ½ tsp soy sauce
- 1 Tbs rice wine
- 1 Tbs cornstarch in 3 Tbs cold water
- ½ tsp sugar
- 2 tsp sesame oil
- 2 tsp cornstarch in 2 Tbs cold water
- 2 tsp soy sauce
- 2 Tbs oyster sauce
- 2 green onions, sliced thin and divided white and green parts
- 2 slices gingerroot, minced
- 2 – 3 Tbs oil
- 1 ½ C. snow peas
  
- Cut the steak into ¼" x ½" x 2" slices, and marinade in the first 5 ingredients (soda, powder, soy, wine, cornstarch) for 30 min.
- Combine the next 5 ingredients (sugar through oyster sauce), mix, and set aside.
- Sauté the steak slices in the oil until just cooked. Remove and set aside.
- Add the ginger and onion whites to the oil (add more oil if needed) and stir-fry for 15-30 sec.
- Add the sauce and stir-fry until mixed and thickened.
- Add 1 ½ C. of snow peas that have been blanched for 2 minutes and cooled.
- Return the steak to the wok, stir until warmed and coated. Remove and serve.