

Yu Xiang Beef

12 oz steak

Marinade:

1 egg white

1 Tbsp cornstarch

½ tsp salt

2 Tbsp dried wood ear

½ C bamboo shoots

¼ C carrot

2 green onions

½ tsp flower pepper, crushed

4 dried red peppers

1 tsp hot bean sauce

1 tsp hoisin sauce

2 garlic cloves, minced

2 slices fresh ginger, minced

Sauce:

1 tsp sugar

1 tsp black rice vinegar

1 Tbsp rice wine

1 ½ tsp chili oil

4 ½ tsp soy sauce

1 ½ tsp cornstarch

1 Tbsp water

Cut the steak into 1/8" x 1/8" x 2" shreds. Beat the marinade ingredients and mix with steak. Soak the wood ears in boiling water for 15 minutes, squeeze dry and shred. Shred the carrot, bamboo shoots and green part of onions. Slice the white part of the green onion into small pieces. Deseed and mince the red peppers. Mix the sauce.

Shallow fry the steak until just before done. Set aside. In a little oil, stir fry the garlic, ginger, flower pepper, red pepper, and onion whites until fragrant. Add the wood ears, bamboo shoots, carrots, bean paste and hoisin sauce and stir fry to mix. Add the steak and sauce, stir fry to mix and heat. Serve immediately.