

Beef and Onions

1 1/2 pounds steak, thinly sliced into 1-inch long pieces
1/2 cup soy sauce, divided
3-1/2 teaspoons cornstarch, divided
1 teaspoon sesame oil
1 teaspoon chili paste
3 tablespoons peanut oil
2 - 3 onions, cut in half and then sliced
3 cloves garlic, minced
2 dried hot red chilies minced
6 green onions, cut into 1" pieces
1 tablespoon water

Slice the beef into thin 1-inch long pieces. Combine 1/4 cup soy sauce and 1-1/2 teaspoons of cornstarch in a medium bowl. Add the beef; stir to coat and then set aside. Cut the onions in half through the stem ("pole to pole") and slice each half into about 6 sections from the outside to the center (again "pole to pole"). Set side. Combine the remaining 1/4 cup soy sauce, sesame oil, and chili paste in a small bowl. Set aside.

Heat a wok over high heat and add the peanut oil. Add the onions, garlic, and dried red chiles; cook and stir about two minutes. Add the beef; stir-fry until lightly browned. Add the green onions and the soy sauce mixture and mix well. Combine the remaining 2 teaspoons cornstarch and the water, and add it to the beef mixture. Cook and stir until the sauce boils and thickens. Serve over hot cooked rice.