

Mongolian-style Lamb 蒙古式羊肉 Méng gǔ shì yang ròu

- 12 oz lamb shreds

Marinade:

- 1 Tbs rice wine
- 2 Tbs dark soy sauce
- 1 Tbs cornstarch
- 1 tsp sugar

Accents:

- ✓ 4 green onion shredded, white and green separated
- ✓ 4 garlic cloves minced
- ✓ 2 red peppers minced
- ✓ 1 tsp Szechwan flower pepper, ground
- ✓ 1/4 C bamboo shoots

Sauce

- 1 ½ tsp hot bean paste
- 1 ½ tsp dark soy sauce
- 1 Tbsp rice vinegar
- 1 tsp sugar
- 1 tsp sesame oil

- Tops of 4 more green onions, shredded

Cut the lamb into ¼" shreds and marinate in the marinade ingredients for 15 minutes. Prepare and mix the white parts of the green onions, the garlic, the flower pepper and the red pepper and set aside. Shred the bamboo shoots to be like the lamb.

Quickly "velvet" the lamb in hot oil (20-30 seconds), remove and set aside. Reduce the oil to 2 Tbsp and stir fry the aromatics for 30 seconds. Add the bamboo shoots, the sauce and the lamb and stir fry until mixed. Add the shredded green parts of the green onions, and continue to stir fry until hot and well mixed. Remove and serve.