

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
 - Oil as needed
 - 1 ½ C. snow peas
-
- Cut the steak into 1/8" x 1/2" x 2" slices, and marinate 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 about 2" of hot oil in batches until just cooked. Remove and set aside. This is called velveting the beef. Pour off the excess oil leaving 1 – 2 Tbsp.
 - Add the ginger and onion whites to the oil 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.