

Petro Vaselo

The soul of our soil

Ovas

GINGER BEEF

servings 4

total time 30 min

INGREDIENTS:

- 1 pound skirt steak, sliced thinly
- 1/2 cup cornstarch
- 1/4 cup vegetable oil, plus more for frying
- 1/2 cup white onion, finely chopped
- 2 cups carrots, julienned
- 3 cloves garlic, minced
- 2 teaspoons fresh ginger, grated
- 1/4 teaspoon dried red chili flakes
- 1/2 cup soy sauce
- 1/4 cup white vinegar
- 2 tablespoons sesame oil
- 1/2 teaspoon black pepper
- 1/2 cup brown sugar, lightly packed
- 2 tablespoons sesame seeds

METHOD:

Toss the skirt steak with the corn starch in a large bowl and set aside.

Over medium heat, add the vegetable oil and onions to a saucepan.

Sauté for two minutes until onions are translucent.

Add the carrots to the onions and sauté for 3–4 minutes until tender.

Next, add the garlic, ginger, and chili flakes.

Stir into the carrots and onions. Cook for 1–2 minutes.

Lastly, add the soy sauce, vinegar, sesame oil, black pepper, brown sugar, and sesame seeds. Whisk together.

Lower the heat to a simmer and allow the sauce to slightly thicken.

In the meantime, bring about 2–3 cups of vegetable oil to optimum frying temperature in a deep skillet. Shake the excess corn starch off the beef and fry each piece in batches until crispy. This process takes about 3–4 minutes.

Drain the fried beef on paper towels.

Finally, toss the fried beef with the sauce mixture. Serve immediately.