

The Limehouse Restaurant Recipes  
by Kwan Y. Jung, 1988

**(23) Bok Choy Beef**

6 oz beef, sliced thinly

1/2 bok choy, chunk cut

1 tablespoon light soy sauce

1 teaspoon salt

1 oz ginger, sliced cut

2 cloves garlic, pressed

1 teaspoon sugar

1 cup soup stock

1 teaspoon sesame oil

1/3 cup oil

Cornstarch solution

1. Deep fry beef in oil until half cooked. Drain and set aside.
2. Heat wok with oil. Add salt, ginger and garlic until hot and oil is flavored.
3. Stir bok choy with the beef. Add light soy sauce and sesame oil to sizzle. Immediately add the soup stock and boil until bok choy is soft.
4. Add sugar and the cornstarch solution to make a gravy.