

The Limehouse Restaurant Recipes
by Kwan Y. Jung, 1988

(24) Mongolian Beef

14 oz beef, sliced thinly

4 green onions, cut into strips approximately 2 inches long

1/2 cup oil

2 tablespoon bean sauce

2 tablespoon oyster sauce

2 tablespoon wine

1 teaspoon sugar

1 teaspoon sesame oil

1 teaspoon red chili with oil sauce

1/2 cup soup stock

Cornstarch solution

1. Heat oil in wok to 275 degrees. Deep fry beef until half done. Drain of oil and set aside.
2. Heat a small amount of oil in the work and add the bean sauce, oyster sauce, red chili oil sauce and sesame oil to cook. Stir in green onion flakes. Mix well with all the sauces.
3. Add the beef with the soup stock. Bring the stock to boil and add the wine and sugar.
4. When the soup stock has been reduced somewhat and the beef is done, add the cornstarch solution to make a gravy to coat the beef.