

The Limehouse Restaurant Recipes
by Kwan Y. Jung, 1988

(26) Tomato Beef

6 oz beef, sliced thinly

3 tomatoes, chunk cut (To peel off the skin of the tomato, put tomatoes in boiling water for 1 minute, drain water and let cool, then chunk cut. Set aside)

1 onion, chunk cut

1 tablespoon sugar

2 tablespoons catsup

1 teaspoon salt

1 teaspoon ginger, minced

Oil

Cornstarch solution

1. Heat a frying pan and grease with oil. Saute beef with the salt and ginger until the beef is half done. Set aside.
2. Heat wok with oil and add salt. When it is hot, add tomato, onion and soup stock.
3. When soup is boiling and the onion is done, add beef to mix well.
4. Reduce soup one half then add cornstarch solution to thicken and make a gravy.