

The Limehouse Restaurant Recipes  
by Kwan Y. Jung, 1988

**(27) Curry Beef**

8 oz beef, sliced thinly

2 tablespoons curry powder

1 onion, chunk cut

1 teaspoon sugar

1 teaspoon salt

Pinch of white pepper

Cornstarch solution

1 cup soup stock

1. Heat a frying pan with oil until hot. Stir fry the beef with salt onion until beef is half cooked. Set aside.
2. Boil soup stock in a pan with curry powder, white pepper, salt and sugar to taste.
3. Add beef and onion. Thicken soup stock with cornstarch solution to make gravy.