

The Limehouse Restaurant Recipes
by Kwan Y. Jung, 1988

(28) Oyster Beef

8 oz beef, sliced thinly

4 tablespoons oyster sauce

2 tablespoons sugar

1 teaspoon salt

1 green onion, strips cut

1/3 cup soup stock

1/3 cup oil

Cornstarch solution

1. Heat wok with oil and put in salt. Wait until it is hot.
2. Add beef, spread beef evenly until half cooked.
3. Sizzling wok with soup stock and add oyster sauce and sugar.
4. Add green onion and cornstarch solution to make a gravy.