

The Limehouse Restaurant Recipes
by Kwan Y. Jung, 1988

(40) “Paper” Beef Appetizer

8 oz beef, sliced cut to 12 pieces

12 aluminum foil pieces, cut to 5” x 5” each

1 teaspoon sesame seeds, toasted

1/2 cup hoisin sauces

2 tablespoons sugar

1 teaspoon salt

1 tablespoon oil

2 tablespoons soy sauce

Oil for deep frying

1. Mix beef with hoisin sauce, soy sauce, oil, salt, sugar and sesame seeds.
2. Place beef on aluminum foil and fold into the shape of a triangle, then fold the edges twice over to seal.
3. Heat oil and deep fry paper beef until done.