

Spicy Thai Basil Beef (Pad Krapow)



Ingredients:

*3 TBS Linda's Hot Stuff Dipping Sauce
2 TBS oyster sauce
4 TBS fish sauce
2 TBS chili paste in soybean oil
3 TBS vegetable oil
3 cloves minced garlic
1 - 3 serrano or Thai ciliis, sliced*

*3 cups ground beef
1 medium onion, sliced
1 small red pepper, sliced
1 1/2 cups Thai basil
1/2 tsp white peper*

DIRECTIONS

Combine dipping sauce, oyster sauce, fish sauce and chili paste in a small boal and reserve. Heat your wok or skillet over high heat and add the vegetable oil. When wisps of white smoke appears, add the garlic and chilies. Cook them until the garlic starts to brown, about 30 seconds. Stir in the beef and flatten. Cook for about 45 seconds. The beef will start to brown. Turn over once; press to flatten and cook for another 30 seconds. Break up the meat and drain any excess liquid. Stir in the onion and bell peppers and stir-fry for about a minute. Add the reserved sauce to the wok and combine the ingredients thoroughly for about 1 minute. Add the Thai basil and cook until the beef is thoroughly cooked and onions are slightly tender. Finish with white pepper.