

# Mongolian Beef

## Ingredients

- 1 lb flank steak, shredded
- 1 egg white
- ½ tsp salt
- 1 tbl cornstarch
- 2 – 4 cups oil for deep-frying
- ½ cup bamboo shoots
- 1 cup scallions (green parts only) cut into 1 inch pieces

## Sauce

- 1 tbl sherry
- 2 tbl hoisin sauce
- 2 tbl dark soy sauce
- 2 tbl chicken stock
- ½ tsp sugar
- 1 tsp cornstarch
- ½ tsp chili paste with garlic

## Instructions

- Combine beef, egg white, salt and cornstarch. Mix well by hand.
- Heat oil for deep-frying. Deep-fry beef 30 seconds. Drain.
- Reheat 2 tablespoons of oil in wok. Stir-fry bamboo shoots and scallions 1 minute.
- Combine sauce ingredients in a bowl. Add to vegetables. Bring to boil. Add beef. Stir-fry quickly until thoroughly heated.