

CHINESE PEPPER STEAK

8 Oz	Flank Steak	1 Tb	Ketchup
4 tsp	Dark Soy Sauce	1 Tb	Hoi sin sauce
½ Tb	Cornstarch	<u>2 tsp</u>	<u>Chile Garlic Sauce</u>
1 Tb	Chinese Rice Wine	4 tsp	Peanut Oil, divided
2 tsp	Garlic (use a rasp grater)	<u>1 Ea</u>	<u>Bell Pepper, ¼" strips</u>
2 tsp	Ginger (use a rasp grater)	½ C	Scallions, cut into 1-inch pieces
1 tsp	Salt	¼ tsp	Salt
½ tsp	Sugar	1 tsp	Sesame Oil
<u>2 tsp</u>	<u>Peanut Oil</u>		

Cut the steak with grain into 1½ - 2-inch-wide strips. Cut each strip across grain into ¼ inch-thick slices.

Put the slices into a medium bowl with the soy sauce, cornstarch, rice wine, garlic, ginger, ¼ teaspoon salt, sugar, and the oil and stir with a fork. Marinate, refrigerated, for at least 30 minutes and up to four hours.

Stir together ketchup, hoi sin, and chile garlic sauce in a small bowl and set it aside.

Heat the wok over high heat. Pour 2 teaspoons oil down the side of the wok, then swirl the oil, tilting the wok to coat the sides. Add the bell pepper and the salt. Stir-fry to cook the pepper. Remove to a plate.

Pour the remaining 2 teaspoons of the oil down the side of the wok over high heat, then swirl the oil, tilting wok to coat sides.

Add the beef, spreading pieces in one layer on the bottom and sides as quickly as possible.

Cook undisturbed, letting beef begin to brown, for 1 minute, then stir-fry until meat is just browned on all sides but still pink in center, about 1 minute.

Add the cooked peppers, the scallions, the beef with any juices and the ketchup mixture.

Stir-fry until well combined and the sauce thickens slightly, about 30 seconds,

Toss with the sesame oil then transfer to a platter.

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