

From the kitchen of David and Jennifer Deaven

sid: human_beef, v 1.1 2021/02/14 17:08:13 deaven Exp \$

4. Remove from heat, add (D), stir and serve.
sizzling.
and continue cooking until beef is deep brown and

Meat/Hunan Beef

Meat/Hunan Beef

- A: 1T dry white wine
2t soy sauce
1T corn starch
12oz beef steak, cut across-grain slices
- B: 1 1/2C peanut oil
- C: 1" ginger, minced
2c garlic, minced
2 red chiles
1t Aleppo pepper flakes
2t cumin, ground
- D: 2 green onions, thinly sliced
1t sesame oil
1. Mix (A) in bowl and set aside to marinate at least 15 minutes.
 2. Heat (B) in wok to 275F, add beef and stir fry just until cooked through. Remove to clean bowl.
 3. Drain all but a few tablespoons of oil, add (C) and stir-fry briefly to release flavor. Return beef to wok



From the kitchen of David and Jennifer Deaven