

Wok-fried Lamb (or Beef) with Green Onions

Makes 4 servings

3/4 pound tender boneless lamb or premium beef

Marinade

2 tbsp soy sauce

1 tbsp Chinese rice wine

2 tsp cornstarch

Sauce

2 tbsp beef or chicken broth

1 tbsp hoisin sauce

2 tsp oyster-flavored sauce

1/2 tsp chili garlic sauce

1/2 tsp cornstarch

2-1/2 tbsp cooking oil

4 cloves garlic, minced

1 small leek (white part only), julienned

1 small onion, julienned

2 green onions, julienned

Cut meat into julienne pieces. Combine marinade ingredients in a medium bowl. Add meat; stir to combine. Set aside for 15 minutes. Combine sauce ingredients in a small bowl; set aside.

Heat a wok or stir-fry pan over medium-high heat until hot. Add 2 tbsp oil, swirling to coat sides. Add garlic; cook, stirring, until fragrant. Add meat; stir-fry until barely pink, about 2 minutes. Remove meat and set aside.

Add remaining 1/2 tbsp oil to wok. Add leek, onion and green onions; stir-fry until onion is soft, 1 -2 minutes. Return lamb to wok. Add sauce and cook until heated through.

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