

## Beef Cubes with XO Sauce

Makes 4 servings

December  
Umami!

8 oz            beef tenderloin

### Marinade:

2 tsp            soy sauce  
2 tsp            Chinese rice wine  
1 tsp            cornstarch

### Sauce:

¼ cup            chicken broth  
1 tbsp           XO sauce (homemade)  
1 tbsp           Chinese rice wine  
1 tsp            soy sauce  
1 tsp            sugar  
1 tbsp            cornstarch

2 tbsp            cooking oil  
1                small onion, cut into 3/4-inch squares  
½                red bell pepper, cut into 3/4-inch squares  
1 cup            asparagus spears or broccoli florets, poached until tender-crisp, for garnish

1. Cut beef into ¾-inch cubes. Combine with marinade ingredients and mix to coat evenly. Set aside for 15 minutes.
2. Combine sauce ingredients in a small bowl. Set aside.
3. Place a wok or stir-fry pan over high heat until hot. Add oil, swirling to coat sides. Add onion and cook, stirring until slightly softened, about 1 minute. Add beef and cook until lightly browned on all sides. Add bell pepper and cook until crisp-tender, about 1 minute. Add sauce mixture and cook until evenly mixed and thickened.
4. Transfer to a serving plate. Surround with asparagus or broccoli. Serve hot.