

Beef & Broccoli with Oyster Sauce

Makes 4 servings

3/4 pound premium boneless short ribs, cut into 3/4-inch cubes

Marinade

1 tablespoon soy sauce

1½ teaspoons rice wine or dry sherry

1 teaspoon cornstarch

2 tablespoons cooking oil

2 teaspoons minced ginger

2 cloves garlic, minced

1½ tablespoons oyster-flavored sauce

½ teaspoon brown sugar

¼ cup soup stock or water

½ pound broccoli florets, parboiled until crisp-tender

¼ pound Chinese broccoli, bite-sized pieces, parboiled

1½ teaspoons cornstarch mixed with 1 tablespoon water

In a medium bowl, combine beef and marinade ingredients; stir to coat. Set aside for 15 minutes.

Heat a wok or stir-fry pan over medium-high heat until hot. Add oil, swirling to coat sides. Add ginger and garlic; cook until fragrant, about 10 seconds. Add beef; stir fry for 1-1/2 to 2 minutes. Add oyster sauce, brown sugar, stock and broccoli; cook 1 minute. Add cornstarch solution; cook, stirring, until sauce boils and thickens.

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