

# Mongolian Beef

Yields 2 servings

## Ingredients:

- 2 teaspoons vegetable oil
- 1/2 teaspoon ginger, minced
- 1 tablespoon garlic, chopped
- 1/2 cup soy sauce
- 1/2 cup water
- 3/4 cup dark brown sugar
- 1 cup vegetable oil
- 1 pound flank steak, thinly sliced against the grain
- 1/4 cup cornstarch
- 1 yellow onion, thinly sliced
- 2 green onions, chopped
- Cooked white rice, for serving

## Directions:

1. Heat 2 teaspoons vegetable oil in a saucepan over medium low heat. Add the ginger and garlic.
2. Quickly add the soy sauce and water before the garlic scorches. Dissolve the brown sugar in the sauce, then raise the heat to medium and boil until the sauce thickens, about 2-3 minutes. Remove from heat; set aside.
3. Place steak into cornstarch and gently press to coat. Let sit for about 10 minutes to allow the cornstarch to stick.
4. Heat 1 cup vegetable oil in a saucepan. Add the steak and saute until the edges begin to darken, about 2 minutes.
5. Transfer with a slotted spoon to a paper towel-lined plate; discard remaining oil.
6. Add the steak and onion to the saucepan and saute for 2 minutes.
7. Add the prepared sauce and cook, while stirring, for 1 minute.

8. Add the green onions and cook, while stirring, for 1 minute.
9. Remove the beef and onions with tongs or a slotted spoon to a serving plate, leaving excess sauce in the pan. Serve with rice, if desired.

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