

Chinese Orange Beef

<http://userealbutter.com/2014/11/19/chinese-orange-beef-recipe/>
from *Food and Wine*

1 lb. flank steak, thinly sliced against the grain
2 tsps baking soda
1-2 oranges, zest removed in strips and 3 oz. of fresh-squeezed juice
3 oz. (6 tbsps) soy sauce
3 oz. (6 tbsps) white vinegar
2 oz. (4 tbsps) sake
1/4 cup sugar
1 cup + 4 tsps cornstarch
2 egg whites
2 cups peanut oil for frying
2 tsps kosher salt
6 scallions, thinly sliced
2 tsps chili garlic paste
2 tsps toasted sesame oil

Place the beef in a shallow bowl and dust it with the baking soda. Toss the beef to coat it evenly and refrigerate for 30 minutes. Whisk the orange juice, soy sauce, white vinegar, sake, sugar, and 4 teaspoons of the cornstarch together. Mix the egg whites and the beef together, then sprinkle 1 cup of cornstarch over the beef. Mix the beef with the cornstarch until all pieces are completely coated. Let stand 10 minutes. Heat the oil in a wok or a stock pot (should have 2 inches of oil depth) to 375°F over medium high heat. Fry the beef in batches (don't overcrowd the pieces in the oil) for about 4 minutes per batch. Transfer the pieces to a paper towel-lined baking sheet or cooling rack. Sprinkle the salt over the beef.

Remove all but 2 tablespoons of oil from the pan (or do what I did and spoon 2 tablespoons from the frying oil into a fresh pan) and set on medium-high heat. Fry the orange peel until it begins to brown at the edges (about a minute). Add the green onions and chili garlic paste and stir-fry for a minute. Whisk the orange juice-soy sauce mixture to incorporate the cornstarch that settled to the bottom, and pour it into the pan. Stir and let cook for a minute or until the sauce thickens. Stir in the sesame oil. Toss the sauce with the beef and serve hot. Serves 8.