

Mongolian Beef

<http://userealbutter.com/2015/09/07/mongolian-beef-recipe/>
from [No Recipes](#)

beef and marinade

1 lb. flank steak, sliced thin on a slight diagonal against the grain
1 tbsp Shaoxing wine
1 tbsp oyster sauce
1/2 tsp potato starch

sauce

4 tbsps hoisin sauce
2 tbsps Shaoxing wine
1 tbsp doubanjiang (spicy chili bean paste)

other goodies

2 tbsps vegetable oil
6 dried red hot chili peppers (the tiny kind)
4 cloves garlic, minced
5-6 scallions, sliced on the diagonal

Combine the beef, 1 tablespoon of Shaoxing wine, oyster sauce, and potato starch in a bowl. Mix until the beef is evenly coated. Set aside. In a small bowl, stir the hoisin sauce, 2 tablespoons of Shaoxing wine, and the doubanjiang together. Set aside. Heat the vegetable oil in a wok or sauté pan over medium high heat until hot. Add the red chili peppers and minced garlic, stirring until the garlic is fragrant. Add the beef to the pan and sauté until the beef is just pink in the center. Toss the scallions and sauce into the pan and sauté until the sauce caramelizes (a few minutes). Serve hot. Serves 4.