

Spicy Beef with Peppers

Servings : 2

Amount	Measure	Ingredient - Preparation Method
1/2	pound	flank steak - well-trimmed
2	teaspoons	soy sauce
1 1/2	teaspoons	cornstarch
1 1/2	teaspoons	Chinese rice wine
1	teaspoon	garlic - finely grated
1	teaspoon	fresh ginger - finely grated
1/2	teaspoon	salt
1/4	teaspoon	sugar
5	teaspoons	vegetable oil
1	tablespoon	ketchup
1	tablespoon	hoisin sauce
3	teaspoons	chile garlic sauce
1	large	red bell pepper - 1/4" wide strips
2		scallion - halved lengthwise and cut into 1" pieces

Cut steak with grain into 1.5 to 2 inch strips. Cut each strip across grain into 1/4" thick slices. Put slices into a medium bowl with soy sauce, cornstarch, rice wine, garlic, ginger, 1/4 tspn salt, sugar and 1 tspn oil and stir with fork. Stir together ketchup, hoisin, and chile garlic sauce in a small bowl.

Heat wok over high heat until a bead of water evaporates within 1-2 seconds.

Pour 2 tspns oil down side of wok, then swirl oil, tilting wok to coat all sides. Add beef, spreading pieces in 1 layer on bottom and sides as quickly as possible. Cook, undisturbed, letting beef begin to brown, 1 minute, then stir-fry until meat is just browned on all sides but still pink in center, about 1 minute. Transfer meat and juices to a plate.

Pour remaining 2 tspns oil down side of wok over high heat and swirl. Add bell peppers, scallions and remaining 1/4 tspn salt. Stir-fry for 30 seconds, then add beef with juices and ketchup mixture. Stir fry until combined well and sauce thickens slightly, about 30 seconds then transfer to platter and serve.