

Spicy Tangerine Beef

Servings : 4

Amount	Measure	Ingredient - Preparation Method
3	tablespoons	soy sauce
1	tablespoon	cornstarch
1	pound	flank steak or tri-tip - cut in thin strips
2	tablespoons	dry sherry
2	tablespoons	hoisin sauce
2	tablespoons	honey
1	tablespoon	chili sauce
2	tablespoons	soy sauce
1/4	cup	tangerine juice - freshly squeezed
3	tablespoons	canola oil
2	tablespoons	fresh ginger - minced
3		scallion - chopped
1/4		tangerine - zested
2	tablespoons	sesame seeds - toasted

In a resealable plastic bag combine the soy sauce and cornstarch and mix well. Add beef, cover, and let marinate for 20 minutes in the refrigerator.

Whisk together the sherry, hoisin, chili sauce, soy sauce, and tangerine juice until completely combined.

In a large pan or wok, heat oil on high. Add the ginger and beef and cook for 2 to 3 minutes. Then add sauce mixture and cook for another 2 minutes on medium heat until sauce thickens. Serve on warm platter, garnish with scallions, zest and sesame seeds.