

Vietnamese Style Beef with Garlic, Black Pepper and Lime

Servings : 4

Amount	Measure	Ingredient - Preparation Method
2	tablespoons	soy sauce
2	tablespoons	fresh lime juice
1 1/2	tablespoons	light brown sugar
1	tablespoon	fish sauce
5	cloves	garlic - minced
3	tablespoons	peanut or canola oil
		kosher salt and black pepper
1 1/2	pounds	beef tenderloin - 3/4" pieces
1	medium	yellow onion - 1/4" wedges
3	tablespoons	salted peanuts - chopped and toasted
2		scallion - thinly sliced

In a small bowl, combine the soy sauce, lime juice, sugar and fish sauce; stir until sugar dissolved. In another small bowl, stir the garlic, 1.5 tspns of the oil, and 1.5 tspns pepper. Season the beef with salt and pepper. In a 12" nonstick skillet, heat 1.5 tspns oil over med-high heat until shimmering. Swirl to coat skillet. Add half the beef in a single layer and cook, without stirring, until well browned, 1 to 2 minutes. Using tongs, turn the pieces over and brown on the other side, 1 to 2 minutes more. Transfer to a medium bowl. Add 1.5 tspns oil to the skillet and repeat.

Put the remaining 1.5 tspns oil in skillet and heat until shimmering. Add the onion and cook, stirring frequently, until it begins to soften, 2 to 3 minutes. Add the garlic mixture and cook, stirring constantly, until fragrant, about 30 seconds. Add the soy sauce mixture and cook, stirring constantly, until the beef and onions are coated and the sauce thickens slightly, 2 to 3 minutes.

Serve sprinkled with peanuts and scallions.