

GRASS RUN FARMS TOP SIRLOIN MONGOLIAN STYLE

Served with scallion and snow peas, peppers, and sesame seeds

4 servings

Credit - Chef Sean Leone

INGREDIENTS

Marinade

1 1/2 lbs.	Grass Run Farms Top Sirloin, sliced against the grain into 1/4-inch strips
2 tsp.	avocado oil
2 tsp.	Shaoxing wine (or dry cooking sherry)
1 tsp.	soy sauce
1 T.	cornstarch
1 T.	water
1/4 tsp.	baking soda

Sauce

1/2 cup + 3 T.	light brown sugar
3/4 cup	hot water (or beef stock)
1/4 cup	soy sauce

Coating & Searing the Beef

1 cup	cornstarch
1/3 cup	sesame oil

Assemble

1 T.	ginger, minced
4	Thai or Chinese red chili peppers
4 cloves	garlic, minced
4	scallions, whites cut diagonally, greens reserved in ice water
1 cup	snow peas, shaved on a bias and kept in ice water with the
scallions	
1 1/2 T.	cornstarch mixed with 2 T. water (slurry)
1 T.	rice wine vinegar
	golden sesame seeds for garnish (optional)

Assemble

1. Combine the sliced beef with the marinade ingredients: avocado oil, Shaoxing wine, soy sauce, cornstarch, water, and baking soda.
2. Marinate for at least 1 hour, or 30 minutes minimum.
3. In a small bowl, mix the sauce by dissolving the brown sugar in the hot water or stock, then stir in the soy sauce.
4. Dredge the marinated beef slices in the cornstarch until well coated and dry.



5. Heat half of the sesame oil in a large stainless-steel saute pan or wok over high heat. Just before the oil starts to smoke, spread the steak pieces evenly in the pan in a single layer and sear on each side until crispy.
6. Turn off the heat and transfer the beef to a plate.
7. Drain the oil from the pan. Add a small amount of avocado oil, then turn the heat to medium-high.
8. Add the ginger and dried chili peppers. Saute until aromatic.
9. Add the garlic and white parts of the scallions, then add the reserved sauce.
10. Let the sauce bubble, then slowly add the beef. Mix everything together for another 30 seconds. The sauce should cling to the beef and be thickening.
11. Remove the snow peas and scallion greens from the ice water and shake dry in a paper towel. Dress with a little sesame oil, rice wine vinegar, and sesame seeds.
12. Garnish on top of the beef.
13. Serve with steamed rice.