



STIR-FRIED BEEF WITH MUSHROOMS AND SNOW PEAS

4 SERVINGS

50 minutes

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elveting is a Chinese technique of coating slices of meat, usually beef, pork or chicken, with cornstarch or baking soda before cooking for tenderization. For this stir-fry, we use a little of both—the soda tenderizes more effectively while the cornstarch helps thicken the sauce.

To ensure the beef is well-seasoned, we also stir in a little oyster sauce and soy sauce, then marinate for another 10 minutes. Shiitake mushrooms and snow peas round out the stir-fry. Serve with steamed rice.

Don't shortcut nor extend the amount of time the beef marinates in the cornstarch-baking soda mixture. If marinated for only a few brief minutes, the beef will not tenderize; if left for too long, it will become soft and mushy. To make the best use of time, prep the remaining ingredients while the beef marinates.

INGREDIENTS

1	TEASPOON CORNSTARCH
½	TEASPOON BAKING SODA
1	POUND BEEF SIRLOIN TIPS OR FLANK STEAK, CUT INTO 3-INCH PIECES WITH THE GRAIN, THEN SLICED ¼ INCH THICK AGAINST THE GRAIN
2	TABLESPOONS <u>OYSTER SAUCE</u> , DIVIDED
2	TABLESPOONS <u>SOY SAUCE</u> , DIVIDED
2	TABLESPOONS GRAPESEED OR OTHER NEUTRAL OIL, DIVIDED
8	OUNCES SHIITAKE MUSHROOMS, STEMMED, CAPS SLICED ¼ INCH THICK
4	SCALLIONS, CUT INTO 1-INCH PIECES
1	TABLESPOON FINELY GRATED FRESH GINGER
2	TABLESPOONS SHAOXING WINE OR DRY SHERRY
8	OUNCES SNOW PEAS, TRIMMED
	KOSHER SALT AND GROUND BLACK PEPPER

DIRECTIONS

01	In a medium bowl, whisk together 1 tablespoon water, the cornstarch and baking soda. Add the beef and toss to coat; marinate at room temperature for 30 minutes. Stir in 1 tablespoon each oyster and soy sauces; let stand for 10 minutes. Meanwhile, in a small bowl, whisk together 1 tablespoon water and the remaining 1 tablespoon each oyster and soy sauces.
02	In a 12-inch skillet over medium-high, heat 1 tablespoon oil until barely smoking. Add the beef in an even layer and cook, stirring occasionally, until lightly browned but still mostly pink, 3 to 4 minutes; transfer to a plate. To the skillet still over medium-high, add the remaining 1 tablespoon oil. Add the mushrooms, scallions and ginger; cook, stirring, until fragrant, about 1 minute. Add ¼ cup water and the wine; cook, scraping up any browned bits, until the pan is dry, about 3 minutes. Add the beef and accumulated juices, snow peas and sauce mixture; cook, stirring occasionally, until the sauce is lightly thickened and the peas are tender-crisp, 2 to 3 minutes. Off heat, taste and season with salt and pepper.