

Ginger Beef

Ingredients:

1 pound beef (rouladen) 1 celery stalk 1 carrot 3 hot chili peppers 2 tablespoons fresh ginger, minced 2 cloves garlic, minced 1 teaspoon sesame oil	Marinade: 2 tablespoons dark soy sauce 1 tablespoon cooking wine 1 teaspoon sugar 2 tablespoons ginger juice
1 eggwhite, lightly beaten 1/4 cup water 1/4 cup flour 1/4 cup cornstarch 1 tablespoon hot chili oil (optional)	Sauce: 1 tablespoon wine 2 tablespoons light soy sauce 1 tablespoon vinegar 4 tablespoons sugar (can substitute brown sugar or honey, if desired) 1/2 teaspoon sesame oil 2 tablespoons water chili oil or chili powder to taste

4 to 5 cups oil for deep-frying

Cut beef into matchstick strips, cutting along the grain. (The meat is easier to cut if it is partially frozen).

To make ginger juice for marinade, peel and grate ginger. Squeeze out juice.

Mix four marinade ingredients. Add to beef and marinate for 30 minutes.

Begin preparing vegetables. Cut carrots, celery, and pepper into thin strips. Mince garlic. For ginger, use the leftover minced ginger from the preparation of ginger juice.

Mix the sauce ingredients. Set aside.

Beat the eggwhite and add water. Add flour and cornstarch. Mix the batter thoroughly. Drop the batter into the marinated meat.

Heat wok. When heated, add 3 - 5 cups of oil. When the oil is ready, add about 1/4 of the meat/batter mixture. Deep-fry the beef until golden brown. Remove and set aside. Let oil come back to original temperature and add more meat.

When meat is cooked, clean the wok. Heat and add 1 tablespoon oil. When oil is ready, add the vegetables and begin stir-frying. Pour in the sauce and let come to a boil. Add the deep-fried beef.

Toss quickly, and remove.

Sprinkle with sesame oil and serve hot.