

## **Mongolian Beef**

### **Ingredients:**

8 oz beef tenderloin (thinly sliced)  
2 tablespoons cooking oil  
2 stalks leeks (sliced diagonally)  
1 inch ginger (finely chopped)  
3 cloves garlic (thinly sliced)  
1 stalk shredded scallion (white part only for garnishing)

### **Marinate:**

1 teaspoon corn starch  
1 teaspoon soy sauce  
1 tablespoon water  
1 teaspoon Chinese cooking wine (rice wine or Shaoxing wine)

### **Sauce:**

2 teaspoons oyster sauce  
2 tablespoons sweet soy sauce (ABC Kecap Manis)  
1/2 teaspoon dark soy sauce  
3 dashes white pepper powder  
1/8 teaspoon sesame oil  
1/4 teaspoon Maggi seasoning  
Salt and sugar to taste

### **Method:**

Marinate the beef slices with the seasonings for 30 minutes. Heat up a wok with 1 tablespoon of oil and stir-fry the marinated beef until they are half-done. Dish out and set aside.

Heat up another 1 tablespoon of oil and saute the garlic and ginger until aromatic. Add the beef back into the wok and then the sauce. Continue to stir-fry until the beef slices are almost done, then add the leeks into the wok. Do a few quick stirs, add salt and sugar to taste, dish out and garnish with the shredded scallions.

Serve hot.