

BEEF WITH OYSTER SAUCE

½ pound flank steak or beef tenderloin, sliced.

1-tablespoon soy sauce

1-teaspoon sherry

5 tablespoons water

2 teaspoons cornstarch

3 cups oil

1 clove garlic, crushed

3 sliced ginger root

Mix in a small bowl:

2 tablespoons oyster sauce

½ teaspoon sugar

½ teaspoon pepper

½ teaspoon sesame oil

Mix in another small bowl

1-½ tablespoons water

1-tablespoon cornstarch

6-1 inch sections scallions

12 or more snow peas, cleaned and strings removed.

- 1 Marinate first 5 ingredients for 30 minutes.
- 2 Heat oil and deep fry meat slices over medium heat for 20 seconds. Remove meat and drain.
- 3 Remove all but 2 tablespoons oil from wok. Stir fry garlic and ginger until fragrant.
- 4 Add rest of ingredients---beef, marinade, snow peas, oyster sauce mixture, dissolved cornstarch and scallions. Toss lightly to mix ingredients well and remove to a serving plate.