

## Beef with Sichuan Pickles Recipe

**Ingredients:** Serves 4

200g beef  
1 cup Sichuan pickles (including cabbage, radish and carrots)  
3-4 pieces pickled red chili  
½ teaspoon brown peppercorn

**Seasonings A:**

1 tablespoon soy sauce  
½ tablespoon cornstarch  
¼ teaspoon baking soda (optional)  
½ teaspoon sugar  
¼ teaspoon sesame oil  
2 tablespoons water

**Seasonings B:**

½ tablespoon wine  
pinch of salt

**Method:**

You may shred or slice the beef. Mix the seasonings A, then marinate beef with it for at least 30 minutes. Cut the pickles into thick stripes, squeeze out the liquid lightly. Cut pickled red chilies. Stir-fry beef with ½ cup of oil until almost done, drain. Heat 1 tablespoon of oil to stir-fry brown peppercorns and pickled red chili, add beef and all the pickles, season with a little of salt if needed. Stir-fry until all heated, sprinkle wine toward the wok to enhance the good flavor. Remove and serve.

[asian\_free\_recipes\_download][/[asian\\_free\\_recipes\\_download](#)]