

Black Pepper Beef Recipe

Ingredients: Serves 4

600g fillet of beef, sliced or cubed
2 large onions, peeled and sliced
1 tablespoon black peppercorns, pounded
3 cups vegetable oil
3 slices ginger, shredded
4 tablespoons chopped garlic
½ teaspoon salt
2 to 3 teaspoons oyster sauce
1 teaspoon light soy sauce
200g baby kale or kailan

Method:

Marinate beef with light soy sauce. Heat vegetable oil in pan over high heat. When smoking hot, deep-fry beef for 1 to 2 minutes until color changes; remove with a large slotted spoon. In a wok, add pounded peppercorns and dry-fry (without oil) for 2 to 4 minutes over low heat until fragrant; set aside. Clean wok with paper towels. Add 3 tablespoons oil from the pan. Heat oil and stir-fry ginger and garlic over high heat for 2 minutes until lightly browned. Add sliced onions and stir-fry for about 3 minutes until translucent. Add peppercorns, beef, salt and oyster sauce. Stir-fry until well-cooked and the mixture is dry. Serve on a bed of lightly-blanching baby kale.

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