

Spicy Beef with Dried Tangerine Peel Recipe

Ingredients:

5/6 lb beef
2 slices dried tangerine peels
6 dried chili peppers
1 teaspoon Sichuan peppercorns

Marinade Ingredients:

1 tablespoon Chinese cooking wine
1 tablespoon soy sauce
1 teaspoon sugar

Seasonings:

1 tablespoon chili bean paste
1 tablespoon Chinese cooking wine
1 tablespoon soy sauce
½ tablespoon sugar

Method:

Cut beef into slices and marinate for about 15 minutes. Soak tangerine peels in cold water until soft, then shred. Halve dried chili peppers, discard seeds and cut into small sections. Heat 5 tablespoons oil in a wok and stir-fry beef slices over low heat for quite some time until the liquid is slightly dry, then remove. Heat another 2 tablespoons of oil in a wok to stir-fry peppercorns until fragrant and burnt, then discard the peppercorns. Return the tangerine peels and add dried chili peppers. Saute until the flavor is released and return beef slices. Add seasonings to taste and stir fry vigorously until flavor is well absorbed before removing to serving dish. Serve.

Note: Do not marinate beef with cornstarch, so that beef can be stir-fried until dry. Clean the wok completely after stir-frying the beef, then continue the next procedure, or the liquid left in the wok will darken when reheated. Additionally, it will stick to the bottom of the wok more easily.

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