

Stir-Fried Beef in Oyster Sauce Recipe

(Phat Neua Namman Hoi Recipe)

Ingredients: Serves 4

450g thin slices of tender beef
1 tablespoon wheat flour
3 tablespoons cooking oil
1 teaspoon sugar
½ teaspoon pepper
100g straw mushrooms or champignons
2 tablespoons light soy sauce
4 tablespoons oyster sauce
1 scallion cut into short lengths
1 tablespoon finely chopped garlic

Method:

Marinate the beef slices in a mixture of the flour and light soy sauce. Place the oil in a wok over medium heat. Fry the garlic until fragrant and then add the mushrooms. When the mushrooms are tender, put in the beef and continue stir-frying until it is done. Add the oyster sauce, sugar and pepper, stir to mix well, add the scallions, stir well and serve.

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