

Stir-Fried Lamb Recipe

Ingredients:

For the marinade:

2 teaspoons sesame oil
2½ teaspoons double dark soy sauce, regular dark soy sauce or mushroom soy sauce
1½ teaspoons Chinese cooking wine or dry sherry
1 teaspoon Chinese white rice vinegar or distilled vinegar
1½ teaspoons sugar
¼ teaspoon salt
1½ teaspoons cornstarch
Pinch freshly ground white pepper
250 g lean lamb fillet, cut into slices 2 by 1½ inches
3 tablespoons peanut oil
¼ teaspoon salt
300 g leeks, washed thoroughly, trimmed, and cut into pieces 1½ inches long by ¼ inch wide
4 teaspoons minced fresh ginger
1 tablespoon Chinese cooking wine or dry sherry
1 teaspoon cornstarch mixed with 3 tablespoons chicken stock
½ teaspoon sesame oil

Method:

In a large bowl, combine the marinade ingredients. Place the lamb in the marinade and allow to rest for 1 hour. Heat a wok over high heat for 1 minute. Add 1½2 tablespoons of the peanut oil and coat the wok with it using a spatula. When a wisp of white smoke appears, add the salt and leeks and cook, stirring, for 1 minute. Turn off the heat, remove the leeks from the wok, and reserve. Wipe off the wok and spatula with paper towels. Heat the wok over high heat for 40 seconds, add the remaining 1½2 tablespoons peanut oil, and coat the wok with it using a spatula. When a wisp of white smoke appears, add the ginger, stir briefly, and add the lamb and marinade. Spread in a thin layer, cook for 1 minute, and turn over. Add the wine and stir. Add the reserved leeks and cook, stirring, for 1 minute. Make a well in the center, stir the cornstarch-stock mixture, pour in, and mix thoroughly. Cook, stirring, for 1 minute. Turn off the heat. Add the sesame oil and mix well. Transfer to a heated platter and serve.

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