



Mongolian Beef



Ingredients: Foodservice Size

- 3 C. **Spicy Szechuan Sauce** (Starport 422)
- 1 C. Sugar
- 2.5 lbs. Beef sliced 1x1x1/8" marinated (see below)
- 2 C. **Crispy Seasoning Batter** (Starport 354)
- 1 lb. Celery, sliced 1/4"
- 1.5 lb. Red bell pepper, sliced 1/4"
- 1 lb. Onions, sliced 1/4"
- .5 lb. Baby corn, cut in 1/2" length
- .1 lb. Green onions, chopped
- 2 Tbsp. Garlic-Ginger infusion (see below)
- .5 lb. Rice sticks, fried (see the process below)
- 1/4 C. Vegetable oil



Instructions

1. Mix 3 C. **Spicy Szechuan Sauce** and 1 C. of sugar and set aside.
2. Slice beef and marinate using the instructions below.
3. Coat marinated beef with a **Crispy Seasoning Batter**.
4. Divide beef into 2 batches and deep fry each batch at 350°F for 3-5 minutes until crispy. Remove, drain, and set aside.
5. Oil blanch red bell pepper in the fryer at 350°F for 50-60 seconds; remove, drain, and set aside.
6. Heat a wok or griddle on high heat, add oil, spread onions and celery on the wok or griddle, and let sear for 30 seconds without stirring. Add garlic-ginger infusion and stir-fry for 20-30 seconds.
7. Add baby corn, stir-fry until hot (about 2 minutes), then add **Spicy Szechuan Sauce** and sugar mix.
8. Continue to stir-fry until steaming hot. Add fried beef, oil-blanch red bell peppers, 1/2 of the green onions and mix well.
9. Place on a bed of fried rice sticks and garnish with green onions.

Note: Rice sticks are not shown

For cook-to-order: Portion velvetized beef and refrigerate until ordered. When ordered, re-fry the beef for about 20 seconds, then cook the onions, celery, bell peppers, and baby corn as above.

***Garlic/ginger**—Mix two parts crushed fresh garlic with one part finely minced ginger root. Place in a pan, add enough oil to cover, and heat and stir until it reaches 170°F. Remove and refrigerate.

To Marinate Beef: For 10 lbs. sliced or cubed beef, dissolve 0.4 lb. (1C.) **Marinade Seasoning** (Gluten-Free Starport 356) in 1 1/4 C. water, then add 1 C. corn oil. Mix well and marinate meat for 30 minutes or more.

Rice stick preparation: Deep-fry 1/4 lb of rice sticks at 350°F until fully expanded and fluffy, about 20 seconds. Do not fry too long, or the noodles will turn brown. Drain on paper towels.