
Nua Katim

Garlic Pepper Beef

From the Manassas Gourmet Club - Serves 4

Quantity	Ingredients	Preparation Notes
1 lb	Beef Flank Steak, partially frozen	● Cut steak on the diagonal into thin slices
4	Garlic cloves	● Place in a medium-size bowl
1/2 C	Lightly Packed Cilantro Leaves	● In a mortar, pound garlic and 1/4 cup of the cilantro leaves to a paste
1 Tbsp	Soy Sauce	● Stir in soy sauce, 1 1/2 tbsp water, pepper and sugar, spoon onto steak.
1 1/2 Tbsp	Water	● Let stand 30 minutes
1 1/4 tsp	Coarsely Ground Black Pepper	● Combine 1/3 cup water and fish oil in small bowl and set aside.
1/2 tsp	Sugar	● Blend cornstarch and remaining 1 tbsp water in a separate bowl and set aside
1/3 C	Water	● Heat a wok over high heat, add oil and heat.
4 tsp	Fish Sauce	● Add steak, cook, stirring until no longer pink.
1/2 tsp	Cornstarch	● Add fish sauce mixture and onion. Cook stirring for 1 minute
3 Tbsp	Vegetable Oil	● Stir cornstarch mixture to blend in cornstarch that has settled and add to wok.
1 Tbsp	Water	● Cook stirring until sauce thickens slightly
1 sm	Onion, halved lengthwise, cut into 8 wedges	● Spoon onto heated platter, arrange remaining cilantro leaves in center.