



## Black Pepper Angus Beef with Wok Sauce



### Ingredients: Deli Serving Portion (8 single serving)

- 2 C. **Classic Wok Sauce** (Starport 250)
- 3 lbs. Angus Beef Steak, sliced, 1"x1/2"x1/2" marinated and velvetized. (See below)
- 2 oz. **Marinade Seasoning** (Gluten Free Starport 356) (1/3 C.)
- 1/3 C. Water
- 1/2 C. Corn Oil (save 2 Tbsp. for stir-frying)
- 1.5 lbs. Mushrooms, sliced
- .75 lb. Onion, sliced
- .75 lb. Red bell peppers, sliced
- .5 lb. Celery, sliced
- 3 Tbsp. Black Pepper, coarse grind



### Instructions

1. Slice and marinate beef with **Marinade Seasoning**, water and 3/8 C. oil for an hour or more.
2. Cut and slice all vegetables and set aside.
3. Velvetize beef as shown below and set aside.
4. Heat wok at medium high heat, add oil, then sliced mushrooms and stir-fry about 2 minutes until mushrooms are softened.
5. Add onions and celery and stir-fry 2 minutes. Add red bell peppers, toss and mix well about 1 minute. Remove to a bowl.
6. Allow wok to re-heat, add velvetized beef and ground black pepper, stir-fry for 1 minute then add in **Classic Wok Sauce**.
7. Add all vegetables back in when sauce is steaming hot. Mix well, remove and serve.

### Beef Marinade and Velvetization

1. To Marinate: For 10 lbs. sliced or cubed beef, dissolve 0.4 lb. (1C.) **Marinade Seasoning** (Gluten Free Starport 356) with 1 1/4 C. water and add in 1 C. corn oil. Mix well and marinate for 30 minutes or more.
2. To Velvetize: Oil blanch beef in deep fryer at 350°F in 1-2 pound batches for 2-3 minutes, unclumping the beef pieces with tongs. Meat will NOT be fully cooked. Remove and drain. The velvetized meat is ready for wok stir-fry. May be portion packed and refrigerated for later use.