



Mongolian Beef



Ingredients: Foodservice Size

- 3 C. **Spicy Szechuan Sauce** (Gluten Free 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 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 instructions below.
3. Coat marinated beef with **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 fryer at 350°F for 50-60 seconds, remove, drain and set aside.
6. Heat wok or griddle on high heat, add oil then spread onions and celery on wok or griddle and let sear 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 and 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 not shown

For cook to order – Portion velvetized beef and refrigerate until order. When order, quickly refry beef about 20 second, then cook the onions, celery, bell peppers and baby corns as above.

***Garlic/ginger** – Mix 2 parts of crushed fresh garlic with one part of finely minced fresh ginger root. Place in 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** (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 batch of rice sticks at 350°F until fully expanded and fluffy, about 20 seconds. Do not fry too long or noodles will turn brown. Drain on paper towels.