



Asian Recipe

Black Pepper Beef with Wok Sauce



Ingredients: Deli Serving Portion (8 single serving)

2 C. **Classic Wok Sauce** (Starport 250)
3 lbs. Beef Steak, sliced, 1"x½"x½" marinated and velvetized. (See below)
2 oz. (1/3 C.) Marinade Seasoning (Starport 356)
1/3 C. Water for marinade
½ 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
2 Tbsp. Garlic Ginger Infusion ([see recipe](#))
3 Tbsp. Black Pepper, coarse grind

Instructions:



1. Mix **Marinade Seasoning** with 1/3 C. water and 3/8 C. oil then add to sliced beef and marinate beef for an hour or longer.
2. Cut and slice all vegetables and set aside.
3. Velvetize beef in deep fryer at 350°F in 2-pound batches for 60-80 seconds, un-clumping the beef pieces with tongs. Beef will NOT be fully cooked. Remove, drain 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, celery and garlic ginger infusion and velvetized beef and stir-fry about 2 minutes.
6. Add red bell peppers, toss and mix well about 1 minute, then add in **Wok Sauce** and ground black peppers. Remove when steaming hot.

Beef Marinade and Velvetization:

1. To marinate: For 10 lbs. sliced beef, add 0.4 lb. (7/8 C.) **Marinade Seasoning** (Starport 356), 1¼ C. water and 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 2-pound batches for 60-80 seconds, un-clumping the beef pieces with tongs. Beef will NOT be fully cooked. Remove and drain.
3. When cool, place in covered container and refrigerate until ready to use. Make batch daily.