

Beef and Scallion Stir-Fry



3/4 cup water
2 tblsp. hoisin sauce
2 tblsp. rice vinegar
1 tblsp. cornstarch
3/4 tsp. coarse salt
1/2 tsp. red pepper flakes
1 tblsp. plus 1 tsp vegetable oil

1 1/4 pounds flank steak cut diagonally
across the grain into 1/2-by-3-inch strips
4 cloves garlic, minced
2 scallions, sliced crosswise, white and
green parts separated
White rice, for serving

Prepare the flank steak. Cut the steak into two pieces, each piece about 3 inches wide. Then cut diagonally across the grain into 1/2 inch slices. Set aside. Prepare the scallions and garlic and set aside. In a small bowl, whisk together water, hoisin sauce, vinegar, cornstarch, salt and red pepper flakes. Set aside.

Heat 1 tblsp oil in a 12-inch nonstick skillet over high heat. In two batches, cook steak until lightly browned, turning once, about 2 minutes per batch. Transfer to a plate.

Add the remaining teaspoon of oil to the pan along with garlic and whites of scallions. Cook, tossing often, until fragrant, about 1 minute. Whisk the hoisin mixture to combine and add to the pan along with the scallion greens.

Return meat to pan; cook, tossing to coat steak with sauce, 1 minute. Remove from heat. Serve immediately over rice. Sprinkle with additional red pepper flakes if desired.

Enjoy!

*--Recipe from Martha Stewart Everyday Food
--Never Enough Thyme
<http://www.lanascooking.com>*