

# CopyCat P.F. Chang's Mongolian Beef

## Ingredients

1 lb beef (flank steak or thin cut sirloin)  
 $\frac{1}{4}$  cup cornstarch  
1 cup vegetable oil  
2 teaspoon vegetable oil  
1 tablespoon garlic (minced or chopped)  
 $\frac{1}{2}$  teaspoon ginger (fresh, minced)  
 $\frac{1}{2}$  cup soy sauce  
 $\frac{1}{2}$  cup water  
 $\frac{3}{4}$  cup dark brown sugar (dark brown sugar is recommended, but light brown sugar also works)  
2 green onions (chopped or sliced on the diagonal in 1 inch lengths)  
sesame seeds (optional garnish)

## Directions

Slice your  $\frac{1}{4}$  inch thick beef against the grain into bite size strips, angling your knife at 45 degrees while slicing for wider cuts. Place meat in cornstarch and coat evenly, let the coated beef strips sit for 10 minutes with the cornstarch on them.

Heat 2 teaspoon of the vegetable oil in a saucepan over medium low heat (don't let the oil get too hot). Add the ginger and garlic for a quick 30 second cook (without letting them get browned or burnt) and then add soy sauce, water, and brown sugar. Stir to dissolve the brown sugar. Increase the heat to medium and bring the sauce to a boil. Boil for 2-3 minutes (sauce should thicken slightly) and remove from heat.

While the meat is sitting in the cornstarch, heat up your wok or skillet (skillet will work as long as you add enough oil to

cover the meat sufficiently) at a medium heat. Add oil to heat it up, making sure that it is hot, but that it doesn't start smoking.

Add the sliced beef, shaking excess cornstarch off if necessary. Cook for approximately 2 minutes, stirring to ensure even cooking, or long enough to get color on the edges of the strips. Using a slotted spoon, remove the beef to paper towels. Drain out oil from wok (or skillet) and return the wok to the heat.

Add the meat back to the wok and cook for one minute (still on medium heat). Add the sauce and cook, stirring frequently, for an additional minute. Then add the sliced green onions and cook for one final minute.

Remove from heat when done and serve immediately.