

Sìchuān Niúròu

Làjiāo Chǎo

Sichuan Beef Pepper Fry



Yield: Serves 2-4

Ingredients:

- 2 lbs Beef Sirloin (**Niúròu**) - thin cut and sliced into 'ribbons'
- 3 Bell Peppers (**Dēnglóng jiāo**) mixed colors - cored and sliced into 'ribbons'
- 1 Large Onion (**Yángcōng**) - sliced
- 1 Bunch Green Onions (**Cōng**) - green only, cut on bias about 1 inch long
- 2 cloves Fresh Garlic (**Dàsuàn**) - grated into a paste
- ½ inch piece Fresh Ginger (**Jiāng**) - grated into a paste
- ¼ Cup Light Soy Sauce (**Jiàngyóu**)
- 3 Tbs Shao Xing Rice Wine (**Liàojiǔ**)
- 3 Tbs Black Rice Vinegar (**Zhenjiang**)
- 3 Tbs Red Chile Sauce (**Hóng làjiāo jiàng**) - can substitute sriracha sauce
- 2 Tbs Brown Sugar (**Hóngtáng**)
- 2 Tbs Cornstarch (**Yùmǐ diànfěn**)
- 2 tsp Sichuan Peppercorns (**Huājiāo**) - ground into a fine powder
- ½ tsp Ground White Pepper (**Bái hújiāo**)
- Peanut Oil (**Huāshēngyóu**) for frying

-OPTIONAL-

- 1 tsp Red Pepper Flakes (**Hóng làjiāo piàn**) as garnish

Preparation:

- 1) Place garlic, ginger, soy sauce, rice wine, black rice vinegar, chile sauce, brown sugar, cornstarch, Sichuan peppercorns, and white pepper in a medium bowl and whisk together until all of the cornstarch is dissolved
- 2) Add the prepped beef to the mixture and set aside to marinate at room temperature for up to 30 minutes
- 3) Heat a large wok or heavy skillet over high heat until smoking
- 4) Once wok or skillet is hot, add enough peanut oil to fry (apx 3-4 Tbs) and immediately add the onion and bell pepper - Stir fry for about a minute*
- 5) Add the beef and marinade to the pan and stir fry for about 2 minutes* until beef is cooked through (medium rare) and sauce is thickened (should be the consistency of slightly thin syrup - it will thicken more as it cools)
- 6) Add green onion and give it a quick stir to thoroughly combine
- 7) Remove from heat and serve immediately over steamed jasmine rice, rice noodles, crispy rice noodles, or crunchy chow mein noodles

* *Cooking time will vary depending on heat; the hotter you can get and maintain the wok or skillet the faster the cook time. Most stoves will take a little longer to cook due to heat constraints; figure on 2-3 minutes for the onion/bell pepper and 4-6 for the beef - you will have to judge times for yourself based on your heat level*