

## GUASTELLO'S VILLAGE MARKET

# Asian Beef with Mushrooms

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Serves 4

Ingredients:

3 tbl. soy sauce  
2 tbl. mirin  
1 tbl. brown sugar  
½ tsp. cornstarch  
2 tbl. peanut or vegetable oil  
2 tbl. minced scallion whites  
1 tbl. minced fresh ginger  
1 tbl. minced garlic  
1 lb. beef sirloin steak, cut into thin strips  
8 oz. sliced cremini or button mushrooms  
¼ cup bias-sliced scallion greens

Whisk together soy sauce, mirin, brown sugar and cornstarch in a small bowl; set aside.

Heat oil in a wok or large nonstick skillet over medium-high heat until lightly smoking.

Stir-fry scallion whites, ginger, and garlic, 30 seconds. Add steak, stir-fry until evenly browned, 2 – 3 minutes, then remove.

Add mushrooms to wok and stir-fry until browned, adding more oil as needed, 3 minutes.

Return beef to wok, add soy sauce mixture, and bring to a boil while stirring frequently. Simmer mixture until thickened, 1 – 2 minutes.

Garnish each serving of stir-fry with scallion greens.

*Credit: Cuisine At Home*