

# Clementine Beef Stir-Fry

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Ingredients:

1 1/2 pounds beef sirloin, very thinly sliced against the grain  
1 bunch scallions, trimmed, 1 scallion thinly sliced, remaining cut crosswise into thirds  
3 tablespoons minced peeled fresh ginger (from a 2-inch piece)  
1/2 teaspoon red-pepper flakes  
2 wide strips tangerine zest, plus 3 tablespoons tangerine juice (from 2 tangerines)  
2 1/2 teaspoons cornstarch  
1/4 teaspoon coarse salt  
1 tablespoon soy sauce  
1 tablespoon rice vinegar  
2 teaspoons sugar  
2 tablespoons vegetable oil  
Cooked long-grain white rice, for serving

Directions:

In a medium bowl, combine beef, thinly sliced scallion, ginger, red-pepper flakes, tangerine zest, cornstarch, and salt; toss to coat. In a small bowl, combine tangerine juice, soy sauce, vinegar, sugar, and 2 tablespoons water.

Heat a large wok or skillet over high until hot. Add oil and swirl to coat wok. Add beef mixture and remaining scallions and cook, stirring constantly, until beef is browned, about 5 minutes. Add tangerine juice mixture; cook, stirring, until sauce is bubbling and slightly thickened, about 3 minutes. Serve over rice.

~ Credit: Martha Stewart Living