

Thai Saute Beef with Ginger (Nua Pad Khing)

Ingredients:

2 cups thinly sliced 2" pieces beef tender loin
2 tsp cornstarch
2 tsp oil (for marinating}
2 tbsp Thai light soy sauce
2 tbsp vinegar
2 tbsp sugar
1 & 1/4 tsp salt
1/2 cup tender, young ginger, sliced very thin: string like
2 tbsp oil for stir-frying
1 large green pepper, cut 1 square inch pieces
1 cup green onions, cut 1" pieces
1 coarsely chopped chili pepper

Directions:

Combine beef, cornstarch, oil and soy sauce and marinate for 20 minutes.
Combine vinegar, sugar, salt and ginger and marinate for 20 minutes.
Stir-fry beef in oil over medium heat for about 3 minutes.
Add ginger (including the marinating liquid), green peppers and green onions.
Saute 3-5 minutes longer.
Transfer to a serving plate and sprinkle chopped chilies.
Serve immediately with rice.

Makes 3-4 servings