
Beef Steak & Onions

Total time: 1 hr 30 min Yield: 6

Ingredients

1 lb tri-tip beef
1 1/2 tsp fish sauce
1/4 cup calamansi juice
2 Tbsp soy sauce
1 Hawaiian chili pepper (ground)
1 Tbsp oyster sauce
2 onions (medium)
3 Tbsp canola or vegetable oil (divided)
3 clove garlic (minced)
salt
pepper
1 Tbsp butter

Prep Time: 1 hr Cooking Time: 30 min Total Time: 1 hr 30 min

Instructions

Cut the tri-tip beef into 1/4" slices and place into a zip top bag.

Combine the fish sauce, calamansi juice, soy sauce, Hawaiian chili pepper and oyster sauce in a small bowl. Stir to mix and pour over the beef. Close the bag and let marinate for 1 hour at room temperature.

Cut the onions into rings. Add 1 tbsp. oil to a stir-fry pan and heat to medium. Add the onions and cook until slightly tender; remove the onions from the pan and set aside.

Remove the beef from the marinade, reserving liquid. Add another splash of oil to the stir-fry pan and add a small amount of the sliced meat. Pan fry in small batches, adding more oil for each batch. Be careful not to overcrowd the pan, as you want to sear the beef, not steam it. Remove the cooked meat from the pan.

Add the reserved liquid back to the pan and simmer until reduced by half.

Place the cooked meat into a large bowl; add the garlic, reserved marinade, cooked onions and salt and pepper to taste. Finally, stir in the butter, toss and serve with steamed rice.

Recipe brought to you by:

