

## Ingredients

- 2 teaspoons vegetable oil
- 1/2 teaspoon [ginger](#), minced
- 1 tablespoon [garlic](#), chopped
- 1/2 cup [soy sauce](#)
- 1/2 cup [water](#)
- 3/4 cup [dark brown sugar](#)
- Vegetable oil, for frying (about 1 cup)
- 1 lb flank steak
- 1/4 cup [cornstarch](#)
- 2 large [green onions](#)

## Directions

- Make the sauce by heating 2 tsp of vegetable oil in a medium saucepan over med/low heat.
- Don't get the oil too hot.
- Add ginger and garlic to the pan and quickly add the soy sauce and water before the garlic scorches.
- Dissolve the brown sugar in the sauce, then raise the heat to about medium and boil the sauce for 2-3 minutes or until the sauce thickens.
- Remove it from the heat.
- Slice the flank steak against the grain into 1/4" thick bite-size slices.
- Tilt the blade of your knife at about a forty five degree angle to the

top of the steak so that you get wider cuts.

- Dip the steak pieces into the cornstarch to apply a very thin dusting to both sides of each piece of beef.
- Let the beef sit for about 10 minutes so that the cornstarch sticks.
- As the beef sits, heat up one cup of oil in a wok (you may also use a skillet for this step as long as the beef will be mostly covered with oil).
- Heat the oil over medium heat until it's nice and hot, but not smoking.
- Add the beef to the oil and sauté for just two minutes, or until the beef just begins to darken on the edges.
- You don't need a thorough cooking here since the beef is going to go back on the heat later.
- Stir the meat around a little so that it cooks evenly.
- After a couple minutes, use a large slotted spoon to take the meat out and onto paper towels, then pour the oil out of the wok or skillet.
- Put the pan back over the heat, dump the meat back into it and simmer for one minute.
- Add the sauce, cook for one minute while stirring, then add all the green onions.

- Cook for one more minute, then remove the beef and onions with tongs or a slotted spoon to a serving plate.
- Leave the excess sauce behind in the pan.

Source: ???