



Posted on 10 October 2012
by ewfood

Beef With Black Bean Sauce

Ingredients

1/2kg beef
2 large onions - chopped big
1 red pepper - deseeded and chopped big
1 yellow pepper - deseeded and chopped big
1/2 cup leeks - chopped small
1 1/2 ginger piece - finely chopped
3 fresh red hot chillies - seeded and julienned
4 tbsp black bean sauce
2 tsp rice vinegar
2 tsp sugar
Sesame oil

Servings
4
Person

Preparation

- 1 First, saute the chopped up onions and peppers in a pan with some sesame oil.
- 2 Keep aside once sauteed to your liking.
- 3 Then cut the beef into thin strips.
- 4 After that heat the sesame oil in a wok.
- 5 Add the meat and stir around for a minute.
- 6 Now throw in the finely chopped ginger and chillies
- 7 Fry for a few minutes.
- 8 Pour in the black bean sauce and mix well.
- 9 Add the sauteed onions and peppers
- 10 Then stir again for 2 minutes.
- 11 Now add the sugar and vinegar, and stir fry for another minute.
- 12 Serve hot with chinese fried noodles or rice.

Cooks Note

- * Serves 4
 - * Add 1 - 2 tsp of water towards the end (while still cooking) if you find it dry.
-