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*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.
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