



## Mongolian Beef Hot Pot

Yield: 6-6 oz. portions

¼ c.	Ginger Puree
4 large	Garlic Cloves, minced
½ tsp.	Red Pepper Flakes
1 Tbsp.	Brown Sugar
2 Tbsp.	Dry Sherry
¼ c.	Soy Sauce
1 Tbsp.	Sesame Oil
1 lb.	Sirloin Steak, boneless, thinly sliced, cut into 1 ½" lengths
3 Tbsp.	Olive Oil
2 c.	Napa Cabbage, sliced thin
1 c.	Carrots, peeled, thinly sliced
1½ c	Beef Stock
2 tsp.	Cornstarch
1 lb.	Fettucine, cooked
½ c.	Scallions, sliced
Dash	Freshly Ground Pepper

1. Combine first 7 ingredients in a bowl. Blend well and save half for later cooking.
2. Add beef to bowl and stir to coat. Cover and refrigerate several hours or overnight.
3. Heat half of the oil and saute beef for 5-6 minutes, stirring constantly. Remove beef from pan and set aside.
4. Heat remaining oil and sauté carrots and cabbage for 3-4 minutes. Add reserved marinade and beef stock. Bring to a simmer.
5. Mix cornstarch with 2 tsp. water and add to broth. Bring back to simmer.
6. Return beef to pan and bring mixture to temperature.
7. Place portion of pasta in bottom of bowl and top with beef mixture.
8. Garnish with chopped scallions and a drizzle of sesame oil.