

# P.F. CHANGS MONGOLIAN BEEF

**F EASY**

Last Modified: 01/17/2016

PREP: 30 Min  
COOK: 15 Min  
STOVETOP

BAR & RESTAURANT COPY

**MAKES 8 SERVINGS**

QUA	MEASURE	INGREDIENT	PROCESS
1 1/2	Pounds	Flank Steak	Thin Sliced
1/2	Cup	Corn Starch	
1	Cup	Vegetable Oil	
1	Bunch	Green Onions (Greens & Whites)	Coarse Slice
1/4	Tsp	Crushed Red Pepper Flakes	

## MONGOLIAN SAUCE

1	Tbsp	Canola Oil	
2	Tbsp	Fresh Ginger (Peeled)	Minced
2	Cloves	Garlic	Minced
1/2	Cup	Soy Sauce (Lee Kum Kee)	
1/2	Cup	Water	
3/4	Cup	Dark Brown Sugar	Packed

## RESTAURANT VERSION OPTION

2	Cups	Yellow Onion	Julienned
1/2	Cup	Colored Bell Pepper (Seeded)	Sliced

## PREPARATION

<b>FACTOID</b>	This is very close to PF Changs recipe, dark and salty I tend to add in the Onion Pepper Mixture which alters it into a restaurant style Mongolian Beef Recipe. Heavy on Onions.
<b>TOOLS</b>	1) Gallon Ziploc Bag 2) Slotted Spoon 3) Medium Saucepan 4) Large Stainless Steel Skillet OR Wok
<b>PREP</b>	<b>DISH</b> 1) Cut the Flank Steak into thin (1/4") slices across the grain and set them aside. 2) Slice the whole Green Onions into 1" pieces on the bias and set them aside 3) Mince the Garlic Cloves and set them aside. 4) Peel and mince the Ginger and add it on top of the Garlic
<b>1</b>	Place the sliced Beef in a gallon Ziploc bag. Sprinkle in the Corn Starch and shake to coat the Meat evenly with Cornstarch. Let it sit at room temperature for 10 to 15 minutes.
<b>2</b>	Meanwhile, in a medium saucepan over medium heat, add in the Canola Oil and heat until it just shimmers. Add in the Ginger and Garlic and stir-fry until fragrant, about 2 minutes. Add in the Soy Sauce, Water and Brown Sugar. Bring the mixture to a boil, lower the heat and simmer until it has thickened some, about 10 to 15 minutes.
<b>3</b>	In a large stainless skillet or wok over high heat. Add in the Vegetable Oil and heat until it smokes, then gently add in the Beef in small batches and deep-fry until brown and crispy, about 2 to 3 minutes per batch. Flip to crisp it on both sides.
<b>4</b>	Remove the Beef with a slotted spoon and place it on paper towels to drain.

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<b>OPTION</b>	Pour off and discard most of the cooking Oil and return the pan to the heat. Add in the Onions and Peppers and stir fry until the Onions become transparent. Remove the Mixture with a slotted spoon and place it on paper towels to drain.
<b>5</b>	Discard any remaining cooking Oil and return the cooked Beef to the pan. Add in the Mongolian Sauce and bring the mixture to a boil while stirring.
<b>OPTION</b>	Add in the Onion Mixture and continue to stir-fry until it returns to a boil..
<b>6</b>	Add in the Green Onions and stir to coat.
<b>SERVE</b>	Serve while hot over Steamed Rice.