

# SEARED SCALLION, RED BELL AND BEEF STIR FRY WITH KIMCHI FRIED RICE

PAIRED WITH 2017 ÉLE'RIVAGE | YIELDS 6 PORTIONS

## INGREDIENTS

- ½ tsp Sesame Oil
- 2 tbsp Soy Sauce
- 2 tsp Hoisin Sauce
- 1 tsp Hot Water
- 1/8 tsp White Pepper
- 3 tbdp Cornstarch
- 1 tbsp Ginger, grated
- ¼ cup Vegetable Oil
- 4 cups Scallions, cut into 2-inch lengths
- 2 cups Red Bell Pepper, cut into thin strips
- 1 tbsp Shaoxing Wine (divided)

## BEEF MARINADE

- 1lb Eye of the Round, sliced thinly against the grain
- 2 tsp Oil
- 1 tsp Soy Sauce
- 1 tbsp Cornstarch

## METHOD

1. Mix the beef with 2 teaspoons oil, 1 teaspoon soy sauce, and 1 tablespoon cornstarch. Let marinate at room temperature for 30 minutes.
2. Combine the sesame oil, soy sauce, hoisin sauce, hot water, and white pepper into a small bowl; mix well and set aside. Spread the beef out on a plate, and sprinkle on 3 tablespoons of cornstarch. Toss to coat the beef lightly, shaking off any excess.
3. Heat your wok until just smoking, and spread a quarter cup of oil around the wok. Add the beef and let the beef sear in the oil on one side for 30 seconds. Flip and let sear for another 30 seconds, and transfer to a plate. Turn down the heat to medium low and remove/discard the excess oil (if there is too much) leaving about 2 tablespoons of oil in the wok.
4. Add the ginger and let it cook for 15 seconds until it is just caramelized. Turn up the heat to the highest setting, and add the white portions of the scallions and the red pepper. Quickly add 1 tablespoon of Shaoxing wine, while continuing to stir-fry to deglaze the wok.
5. Next, add the beef and the rest of the scallion mixture. Stir for about 30 seconds, and add the sauce prepared earlier. Continue to stir-fry.
6. Continue to stir-fry until the liquid has evaporated, and all of the sauce is clinging to the beef and scallions.
7. Serve immediately with kimchi rice or rice dish of your choice.

*Adapted from: Scallion Beef Stir-fry Chinatown Favorite | The Woks of Life*

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### KIMCHI FRIED RICE INGREDIENTS

- 3 tbsp Butter
- ½ cup Onion, medium dice
- 1 cup Kimchi, roughly chopped
- 2 tbsp Kimchi Juice
- 2 cups Rice, cooked and cooled
- 2 tsp Soy Sauce
- 1 tsp Sesame Oil
- Crumbled or slivered roasted seaweed for garnish
- Sesame Seeds for garnish

### METHOD

1. In a well-seasoned cast-iron skillet, melt butter over medium-low heat, and add onions.
2. Cook, stirring, until the onions start to sizzle, about 2 minutes.
3. Add kimchi and kimchi juice, and stir until it comes to a boil, about 3 minutes.
4. Break up the rice in the pan with a spatula, and stir it to incorporate.
5. Turn heat to medium. Cook, stirring, until the rice has absorbed the sauce and is very hot about 5 minutes.
6. Stir in soy sauce and sesame oil. Taste, and adjust with more soy sauce, sesame oil or kimchi juice.
7. Turn heat down slightly, but let the rice continue to cook, untouched, to lightly brown.
8. Serve rice topped with nori and a sprinkle of sesame seeds.