

**ORANGE BEEF WITH SESAME GINGER RICE NOODLES**

PAIRED WITH 2021 MOUNTAIN CUVÉE | YIELDS 6 SERVINGS

**ORANGE BEEF**

2 pounds Sirloin Steak, thinly sliced ¼”  
 ¼ cup Soy Sauce  
 ½ cup Cornstarch  
 2 Navel Oranges  
 ¼ cup Hoisin Sauce  
 2 tablespoons Rice Vinegar  
 1 tablespoons toasted Sesame Oil  
 4 cloves Garlic, minced  
 2 teaspoons fresh Ginger, minced  
 1/2 teaspoons Red Pepper Flakes  
 Fry Oil as needed  
 Toasted Black and White Sesame Seeds as needed

1. Thinly slice the beef about ¼ inch thick, then toss with 2 tablespoons of soy sauce and refrigerate for 30 minutes.
2. Drain any liquid from the beef and place in a bowl. Add cornstarch and mix well.
3. Spread the beef out on a wire rack setup over a sheet pan to air dry for 20-30 minutes.
4. Zest the orange rind (no white pith) using a peeler or zester. Thinly slice the orange peels into long strips, if needed.
5. Cut the oranges in half and juice them to yield ½ cup of juice.
6. Place the juice in a bowl and add the remaining 2 tablespoons of soy sauce, hoisin, rice vinegar, and sesame oil, and whisk to combine.
7. Heat a saute pan over medium heat, and add a tablespoon of vegetable oil.
8. Add the orange strips, garlic, ginger, and red pepper flakes, and stir for 30 seconds until aromatic.
9. Add the prepared orange mixture to the pan, then turn off the heat.
10. Heat a deep fryer to 375°F (or simply fill a pot with a couple inches of oil) and set up a sheet tray with a wire rack to drain the fried beef.
11. Once the fat in the fryer has reached the proper temperature, add ¼ of the beef at a time then gently stirring to prevent sticking. Fry for about 2 minutes. The beef should be golden brown and crispy.
12. Remove the beef to the wire rack to drain, and cook the remainder of the beef.
13. Reheat the sauce over medium high heat for a minute or two until bubbling again, then add all of the beef, stirring to coat in the sauce for about 2 minutes. The cornstarch from the meat should thicken the sauce slightly.
14. Taste for seasoning. Serve over steamed rice or rice noodles garnished with sesame seeds.

**RICE NOODLES**

1 pound Rice Noodles, any thickness  
 2 tablespoons toasted Sesame Oil  
 1 teaspoon Ginger Root, minced  
 ½ cup Vegetable Stock  
 1½ teaspoons Cornstarch  
 1½ teaspoons Cold water

1. Fill a large bowl with warm water. Add the noodles and soak until opaque and pliable - about 30 minutes.
2. In a separate large pot, bring 1 gallon of water to a boil.
3. Add the noodles and cook for 45-60 seconds.
4. Immediately, drain the noodles and run cold water over them to cool.
5. Drain the noodles and set aside.
6. In a saucepan over medium heat, heat the sesame oil with the ginger root until aromatic, about 2 minutes.
7. Add the stock and bring to a boil.
8. Combine the cornstarch with the water and stir to combine.
9. Add the cornstarch mixture to the boiling water and stir well.
10. Continue cooking and stirring until it comes back to the boil to thicken the sauce.
11. Cool the sauce to room temperature and add the noodles.
12. Reheat the noodles before serving.