

CAFE THOMPSON RECIPE

CHILI GARLIC PEPPER HANGER STEAK STIR-FRY

Hanger steak is often highlighted for its robust, beefy flavor and tenderness when cooked quickly over high heat, making it ideal for stir-frying. The dish typically features common Asian aromatics like minced fresh ginger, garlic, and chilies, along with vibrant, crunchy vegetables such as red bell peppers and onions and broccoli.

SERVES 6

INGREDIENTS

- 2 pounds hanger steak, thinly sliced
- 3 tablespoons soy sauce
- 2 tablespoon Shaoxing wine
- 2 teaspoons cornstarch
- 1 teaspoon black pepper
- 2 tablespoons oyster sauce
- 3 tablespoons vegetable oil
- 4 cloves garlic, minced
- 1 teaspoon fresh ginger, minced
- 3 teaspoons red chili flakes
- 1 large red bell pepper, sliced into strips
- 2 medium onions, sliced
- 1 cup broccoli florets or snow peas
- 1 large carrot, julienned

For the Sauce

- 1/2 cup beef broth
- 3 tablespoons oyster sauce
- 2 tablespoons chili Sambal Oelek
- 1 1/2 tablespoons soy sauce
- 1 1/2 teaspoons sesame oil
- 2 teaspoons ketchup
- 1 1/2 teaspoons cornstarch



DIRECTIONS

In a bowl, add the steak, soy, oyster sauce, Shaoxing wine, cornstarch and black pepper. Let the steak marinate for at least 20 minutes.

In a bowl, make the sauce with the beef broth, oyster sauce, chili sambal, soy sauce, sesame oil, ketchup and cornstarch. Set aside.

In a pan, heat the oil on high heat. Add the garlic and ginger to the pan, and then add the beef and cook for 5 minutes. Add all of vegetables, and cook for 2 minutes. Add the sauce, stirring constantly until the sauce thickens and coats everything evenly.

Side dish

Steamed Jasmine Rice

