

## CAFE THOMPSON RECIPE

# SZECHUAN STEAK AND STIR-FRY MUSHROOM AND PEPPERS

This is a testament to the flavor combinations and techniques of Szechuan cuisine. Your first bite delivers a rich, savory taste from the sauce and tender beef. The heat of the chili and the tingle of the peppercorns create a sensation that lingers on the tongue. The vegetables have a tender-crisp texture, with the layering of flavors and sauce bringing the dish alive.

SERVES 6

### INGREDIENTS

- 1 1/2 tablespoons Szechuan peppercorns, ground
- 1 1/2 tablespoons cornstarch
- 1 1/2 tablespoons Shaoxing rice wine
- 1 1/2 teaspoons salt and pepper
- 1 1/2 teaspoons sugar
- 3 pounds flank steak, thinly sliced
- 3 tablespoons vegetable oil

#### Sauce

- 2 tablespoons oyster sauce
- 1/2 cup soy sauce, low-sodium
- 3 tablespoons hoisin sauce
- 1 1/2 tablespoons rice vinegar
- 1 1/2 tablespoons sugar
- 1 1/2 teaspoons sesame oil
- 1 1/2 tablespoons cornstarch
- 4 1/2 tablespoons water

#### Stir-Fry

- 3 tablespoons olive oil
- 5 cloves garlic, minced
- 1 1/2 tablespoons fresh ginger, grated
- 15 dried Szechuan chiles
- 12 ounces mushrooms (cremini, shiitake or button), sliced
- 1 each green and red bell pepper, cut into chunks
- 1 large onion, cut into chunks
- 1 bunch scallions, cut into 1-inch pieces



### DIRECTIONS

In a bowl, combine the ground Szechuan peppercorns, cornstarch, rice wine, salt, pepper, oil and sugar. Add the sliced steak and toss until well-coated. Set aside to marinate for 20 minutes.

In a small bowl, whisk together the soy sauce, oyster sauce, hoisin sauce, rice vinegar, sugar, sesame oil, cornstarch and water. Set the sauce aside.

Heat the 2 tablespoons of olive oil in a skillet over high heat. Add the marinated beef and stir-fry for 4 to 6 minutes until the beef is browned. Take out and set aside.

In the same skillet, add 1 tablespoon of olive oil and the minced garlic and grated ginger, and stir-fry for 15 seconds. Add the dried Szechuan chiles and cook for another minute.

Add the mushrooms, peppers, and onion. Stir-fry for 2 minutes until the vegetables are tender, and then add the scallions.

Return the steak to the skillet with the vegetables, and then add the sauce. Stir everything together and cook for 2 to 4 minutes, or until the sauce has thickened and the steak is fully cooked. Keep hot for service.

#### Side dishes

- Egg Fried Rice
- Garlic Baby Bok Choy

