



## **FARMERS MARKET**

**37685 South Gratiot – Clinton Township, MI 48036 – 586.469.2525**

### **Spicy Orange Beef –**

- 3 tbl. soy sauce**
- 1 tbl. cornstarch**
- 1 lb. flank steak or tri-tip, cut in thin strips on the bias**
- 2 tbl. dry sherry**
- 2 tbl. hoisin sauce**
- 2 tbl. honey**
- 1 tbl. chili sauce**
- 2 tbl. soy sauce**
- ¼ cup of freshly squeezed orange juice**
- 3 tbl. canola oil**
- 2 tbl. minced fresh ginger**
- 3 scallions, sliced thinly**
- ¼ of an orange, zested**
- 2 tbl. toasted sesame seeds**

- 1. In a resealable plastic bag combine the soy sauce and cornstarch and mix well. Add beef, seal and let marinate for 30 minutes in the refrigerator.**
- 2. Whisk together the sherry, hoisin, honey, chili sauce, soy sauce and the orange juice until completely combined.**
- 3. In another large pan or wok, heat oil on high. Add the ginger and beef and stir fry for 2-3 minutes. Then add sauce mixture and cook for another 2 minutes on medium heat until sauce thickens. Serve on a warm platter, garnish with scallions, orange zest and sesame seeds.**

***Credit: Guy Fieri***