

Stir-Fry with Beef and Asparagus

- ¾ - 1 lb. flank steak
- ¼ c. soy sauce
- 2 Tbsp. sugar
- 2 Tbsp. aji-mirin
- 1 Tbsp. sesame oil
- 2 cloves garlic, minced
- 10 large asparagus spears
- 2 scallions
- 3 Tbsp. sherry
- 1 tsp. cornstarch
- 1 ½ tsp. peanut oil
- Cooked rice for serving

Slice flank steak across the grain. In a medium bowl, whisk together soy sauce, sugar, aji-mirin, sesame oil, and garlic. Add beef, stir to coat; marinate 30-60 minutes at room temp. Cut asparagus into 1" pieces. Slice scallions on the diagonal. Whisk together sherry and cornstarch. Heat oil in a wok or saute pan. Use a slotted spoon to add beef, reserving marinade. Stir fry until almost cooked through. Add asparagus; stir fry 2-3 minutes more. Whisk sherry/cornstarch mixture into remaining marinade; add to wok. Cook, stirring, until sauce thickens. Serve over rice. Garnish with scallions.

Accompany with Cooper-Garrod F6F Hellcat