

Citrus Bok Choy, Shiitake Mushrooms and Beef Stir-Fry over Rice



Ingredients:

1 1-1/2 lb. New York Steak - sliced thinly 1/4"
3-4 tangerines, clementines or other orange of choice - zest each with a peeler and slice into matchsticks then juice
1/4 cup citrus zest
4-5 baby bok choy - cut into quarter wedges
1 small fennel bulb - sliced thinly
6 ounces mushrooms - sliced
4 scallions - slice thinly, separate white parts and use green as garnish
3 garlic cloves - chopped
1 tablespoon ginger - finely chopped
Oil of choice - avocado, olive or peanut

Citrus Sauce

1/2 cup citrus juice
2 tablespoons hoisin sauce
1/4 cup soy sauce
1 teaspoons honey
2 tablespoons rice wine vinegar
2 tablespoons toasted sesame oil
1 1/2 teaspoons agar or cornstarch
1 teaspoon garlic chili sauce

Garnish

Sesame seeds
Scallion greens



Preparation:

Heat a large, heavy sauté pan or wok over medium-high heat until hot, add 1 tablespoon oil. Add beef in a single layer; cook 1-2 minutes until nicely brown on each side, repeat with remaining beef. Reserve beef on platter.

Add 1 tablespoon oil and sauté mushrooms 3-4 minutes, add to beef platter on stove to stay warm. Next add a bit more oil and the bok choy saute 4-5 minutes, arrange on platter. Sauté fennel 2-3 minutes and add to platter. Add 1 tablespoon oil then add the garlic, ginger and white scallion slices, sauté 1-2 minutes, add citrus zest and the sauce, cook for 2-3 minutes until bubbling and hot. Drizzle sauce around platter; garnish with sesame seeds and scallion greens.

Serve immediately with rice or thin Asian noodles. Serves 4.

Serve with:

Kunde Family Winery Merlot or Kunde Family Winery Red Dirt Red