

ENTREE

# Sweet and Salty Beef

**Ingredients:**

- 8 oz Sirloin, thin sliced
- 3/4 cup Raspberry Soy Sauce
- 1 cup Flour
- 1/2 cup Vegetable Oil
- to taste Salt and Pepper
- 7 oz White Rice
- 5 oz Fresh Vegetable Medley
- 2 tsp Garlic, minced

**Garnish** (optional)

- 4-5 pieces Fresh Raspberries
- 1 Tbsp Green Onions, chopped

**Procedure:**

1. Mix flour salt and pepper. Dust sirloin strips with seasoned flour.
2. Heat vegetable oil in pan. Fry the sirloin strips until crispy. Drain excess oil.
3. Add vegetables, garlic, salt and pepper to taste and sauté until vegetables are heated throughout.
4. Add Raspberry Soy Sauce and bring to a soft boil.
5. Spread white rice out on round plate and pour the Sweet and Salty Beef on to the white rice.
6. Garnish with fresh raspberries and green onions.

## Raspberry Soy Sauce

- Lyons Raspberry Topping - Item 2380 1 Cup
- Soy Sauce 1/4 Cup
- Garlic, minced 2 Tbsp
- Red Wine 2 Cups
- Chicken Stock 2 Cups
- Shallots, minced 1 Tbsp
- Sesame Seeds, toasted 1 Tbsp
- Corn Starch 2 Tbsp.
- Cold Water 1/4 Cup
- Olive Oil 2 Tbsp.

Heat olive oil in pan, sauté shallots until translucent and add garlic. Mix all remaining ingredients except the corn starch and water. Pour mixture in pan and bring to a boil. Let simmer for 10 minutes. Mix corn starch and water and add to pot a little at a time until desired consistency is reached.

