

Beef Asparagus Stir Fry

Recipe courtesy of #BGETeamGreen member Christopher Sussman AKA The BBQ Buddha

Ingredients

1 lb. boneless beef short rib, sliced thin
1/2 cup soy sauce
1/4 cup oyster sauce
2 tsp corn starch
1 tbsp rice wine vinegar
3 cloves garlic, minced
2 tbsp ginger, minced
2 tbsp canola oil
1 bunch of asparagus, cut in to 1" segments
Chopped green onion for garnish

Method

One day before the cook mix together the soy sauce, oyster sauce, corn starch, rice wine vinegar, garlic and ginger. Marinate the beef overnight in the mixture.

Set the EGG for direct cooking without the convEGGtor at 500°F with the Big Green Egg wok (close the bottom vent before adding the wok).

Heat the canola oil in the wok. Add the marinated beef and stir fry. Once the sauce reduces and becomes a nice glaze, add the asparagus and stir fry until bright green.

Serve over rice and garnish with chopped green onion.

Big Green Egg

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