



The deep fried Beef strips were inspired by the [Kazakhstan](#) recipe we did back in February. We had a piece of top side Beef in the freezer which I found in the discount fridge a month or so ago and Sue's birthday seems a good excuse.

The ingredients in the fried rice are pretty much up to you. As long as you fried them with grated Garlic and Soy Sauce added at the end before stirring into your Rice, it will have a reasonably Chinese style flavour.

### **Chilli Sauce.**

#### **Ingredients:-**

- 1 Tin of chopped Tomatoes
- 2 tsp hot Chilli flakes
- 4 dried red Chillies
- 1 tsp Soy Sauce
- 1 tsp Sugar
- 1 tsp Oil

#### **Method:-**

- (1) Mix all the ingredients in a pan and bring to the boil.
- (2) Turn the heat down and simmer for half an hour to reduce.

### **Battered Beef strips.**

#### **Ingredients:-**

1 Top Side steak, cut into strips

1 Egg

Cornflour

Juice of a Lemon

Water

Salt & Pepper

Method:-

(1) Mix all the ingredients and add water if the batter seems too thick. You are looking for a very thin batter consistency.

(2) Flour the Beef strips in Cornflour to help the batter stick.

(3) Deep fry in batches until the batter is crispy.

(4) Keep warm under the grill until ready to serve.

**We plated ours with the fried Rice at the bottom, the Beef strips next and a little Chilli sauce over the top. Some of the remaining Chilli sauce can be used as a dipping sauce.**