

# Crispy Beef with Spicy Orange Sauce

Recipe By Chanie Nayman



Cooking and Prep:  1  
h 15 m

Serves:  4

Contains:  

Preference: Meat

Difficulty: Easy

Occasion: Sukkot

Source: Family Table by  
Mishpacha Magazine

I like making something a little bit different for a Chol Hamoed supper. You can try this with chicken for a lower-cost (and might I add, lighter after all that meat) dinner.

## Ingredients (12)

### Beef

- 1 and 1/2 pounds (3/4 kilogram) fillet steak, cut into thin strips
- 2 tablespoons Gefen Soy Sauce
- 6 tablespoons Gefen Cornstarch
- oil, for frying

### Orange Sauce

- 1/2 small orange, peeled and thinly sliced
  - 1/4 teaspoon crushed red pepper flakes
  - 1/4 cup Gefen Soy Sauce
  - 1/4 cup orange juice
  - 3 cubes Gefen Frozen Garlic
  - 1 teaspoon ginger powder or 4 cubes Dorot Gardens Frozen Ginger
  - 1/4 cup brown sugar
  - 1/4 cup cleaned, sliced scallions
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## Start Cooking

### Prepare the Beef

1. Add soy sauce to the meat and mix. Toss with cornstarch. Lay the steak out in a flat container or a baking pan and freeze for about 45 minutes. (This keeps the meat from sticking together .)
2. Heat oil in a large saucepan for frying. (Do not use a skillet, or it will splatter everywhere) Fry the meat in batches, about one third at a time, for two minutes. Lay out on paper towels to drain.

### Prepare the Sauce

1. Combine all sauce ingredients in a pot. Bring to a simmer, then add the meat just until heated thoroughly.
2. Serve with steamed string beans and white rice.

### Credits

Photography: Hudi Greenberger

Styling: Janine Kalesis