

## Beef Slices Celery Recipe

**Ingredients:** Serves 4

250 g beef  
2 stems (100g) celery (sliced)  
8 g button mushrooms (sliced)  
8 dried red chilies (soaked, sectioned)  
1 teaspoon chopped garlic

**Marinade:**

1 tablespoon light soy sauce  
1 tablespoon Shaoxing wine  
½ teaspoon sesame oil  
1 tablespoon water

**Sauce (mix well):**

1 tablespoon light soy sauce  
1 tablespoon oyster sauce  
½ tablespoon sugar  
½ tablespoon Shaoxing wine  
1 tablespoon rice vinegar  
½ tablespoon HP sauce  
4 tablespoons water

**Method:**

Mix the beef slices with marinade until well combined. Marinate for 30 minutes, then combine with 1 tablespoon tapioca flour. Parboil into hot oil for a moment, remove and keep aside. Heat up 2 tablespoons oil in the preheated wok to sauté dried red chilies and chopped garlic until fragrant. Add in sliced celery and button mushrooms, stir well. Pour in sauce mixture and bring to a boil, place in parboiled beef slices immediately, stirring constantly over high heat for a few seconds. Lastly, thicken the gravy with a little cornstarch solutions. Dish up. Serve at once with steamed white rice.