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### Quon Mon's Asparagus Beef (Serves 4)

- 2 cups fresh asparagus (cut diagonally into 1/4 inch slices)
  - 2 cups boiling water
  - 4 T. peanut oil
  - 1 tsp. sea salt
  - 1 lb. flank steak (cut diagonally into 1/8 inch slices)
  - Chinese salted spiced black beans
  - 2 cloves garlic, minced
  - 1 T. soy sauce
  - 1 T. Hoisin sauce
  - 1 tsp. freshly grated ginger
  - asparagus liquid
  - 1 T. cornstarch
1. Place the fresh asparagus into a saucepan of boiling water. Reduce heat, cover and simmer for 2 minutes. Remove asparagus and retain the cooking liquid.
  2. Heat the peanut oil in a wok until smoking. Add the flank steak, season with sea salt and quickly sear the meat. Remove meat from skillet.
  3. In a bowl, mash together the black beans, garlic, soy sauce, Hoisin sauce, and ginger. Place mixture in the wok and add a cup of the reserved asparagus liquid. Cook for about 4 minutes. Mix the cornstarch with a little bit of cold water, then add to the black bean mixture and stir until sauce is thickened.
  4. Add the beef and asparagus and cook for about 1 minute. Serve on top of hot steamed rice or noodles.