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## Spicy Beef Salad

### Salad

- 1 Lb beef flank steak or boneless beef sirloin steak
- 2 Tbsp dry sherry or apple juice
- 1 Tbsp olive or vegetable oil
- 1 Tbsp soy sauce
- 2 Tsp sugar
- 8 Medium green onions, thinly sliced (1/2 cup)
- 2 Medium tomatoes, cut into bite-size pieces
- 4 Cups sliced fresh mushrooms (about 10 oz)
- 1 Small head lettuce, shredded (6 cups)

### Spicy Ginger Dressing

- 1/4 Cup rice vinegar or white wine vinegar
- 2 Tbsp soy sauce
- 1 Tsp finely chopped gingerroot
- 1 Tsp sesame oil
- 1/8 Tsp ground red pepper (cayenne)
- 1 Clove garlic, finely chopped

- 1) Remove fat from beef. Cut beef with grain into 2-inch strips; cut strips across grain into 1/8-inch slices. (Beef is easier to cut if partially frozen, 30 to 60 minutes.) In glass or plastic bowl, mix sherry, olive oil, 1 tablespoon soy sauce and sugar. Add beef; toss to coat. Cover; refrigerate 30 minutes.
- 2) Heat 10-inch skillet over medium-high heat until 1 or 2 drops of water bubble and skitter when sprinkled on surface. Add half of the beef; stir-fry about 3 minutes or until beef is no longer pink. Remove beef from skillet; drain. Repeat with remaining beef.
- 3) In large bowl, mix beef and onions. Layer tomatoes, mushrooms and lettuce on beef. Cover and refrigerate at least 1 hour until chilled but no longer than 10 hours.
- 4) In tightly covered container, shake all dressing ingredients until well blended. Pour dressing over salad; toss until well coated.



Makes 6 Servings