

# Hmong Beef with Ginger

## Ingredients

- 1/4 cup cooking oil
- 1 onion, sliced
- 8 cloves garlic, minced
- 1 1/2" ginger root, peeled and minced
- 2 lbs beef, thinly sliced in bite-size pieces
- 1/4 cup oyster sauce
- salt

## Directions

Heat oil over high heat in a wok. Add onions, clove and garlic and stir fry until the mixture releases its aroma. Add the beef and stir fried until it's cooked through. Mix in the oyster sauce and cook for 30 seconds. Taste and season with salt as needed.

<http://www.marga.org/food/int/hmong/beef.html>