Beef Stir-Fry (Japan)

12 snow pea pods
1 large carrot
1 Tbsp. oil
1 lb. lean beef, thinly sliced
2-inch piece fresh ginger, minced
1 clove garlic, minced
4 Tbsp. sugar
1 c. sake or red wine
5 Tbsp. soy sauce

Remove stalks and strings of snow peas. Boil briefly in water mixed with a pinch of salt; rinse in cold water, and cut in half. Peel carrot and slice into large pieces. Heat oil in a large skillet. Add beef, carrot, ginger, and garlic and fry over high heat quickly just to brown the outside.

Lower heat to medium and add sugar, sake or red wine, and soy sauce. Cook, covered, until liquid is reduced to half or less. Turn up heat to high again. Cook, stirring, until liquid has almost evaporated, then add snow peas and mix well. Serve immediately. Makes 4 servings.

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