

We had a ?Lump of Rump? Beef with which we made a slightly untraditional Beef Wellington on New Years Eve. I trimmed it into a suitable shape and the trimmings made the foundation for this dish.

Marinade Ingredients:-

Beef, cut into strips
1 Tbsp of Garlic Soy Sauce (Gluten free for us)
1 Tbsp of Ginger Soy Sauce (Gluten free for us)
1 Tsp of Chinese Five Spice
A few good \Grinds of Black Pepper

Stir Fry Ingredients:-

1 Red Onion, sliced
3 Cloves of Garlic, minced
1 Thumb of Ginger, julienned
1 Large Spring Onion, sliced
½ a Red Pepper, sliced
2 Green Chillies, chopped
8 Button Mushrooms, halved
8 Baby Sweetcorn, halved
1 Tbsp of Soy Sauce (Gluten free for us)
1 Tbsp of Oyster Sauce
1 Tbsp of Hendersons Relish

1 Tbsp of Shaoxing Wine
Black Pepper to season
Rice Noodles
A handful of Cashew Nuts
Oil to fry

Method:-

(1) Coat the Beef in the marinade ingredients and place in the fridge for 30 minutes.
(2) In a large frying pan of Wok add a little Oil and fry the Onions until softened.
(3) Add the Garlic, Ginger and Chillies.
(4) Continue to fry for a further 2 minutes.
(5) Add the Red Pepper, Sweetcorn, Mushrooms and Spring Onions.
(6) Add the Soy Sauce, Oyster Sauce, Hendersons Relish, Shaoxing Wine and stir well.
(7) Add the Cashew Nuts and season with Black Pepper.
(8) Add the Beef and it?s marinade,stir in and continue to fry over a reduced heat.
(9) Cook the noodles according to the packet instructions.
(10) Drain and add to the stir fry.
(11) Combine well and serve.

We garnished ours with sliced Chillies and Spring Onions. This might not be a traditional recipe but it was really tasty and a great way to use the Beef trimmings.