

## Chinese beef dish

Beef (Patio steak from Fareway or what's the cheapest)

5 lbs. (20-25 people in combination with another dish) of beef 1 ½ package of Spicy Beef seasoning

8 lbs. beef for 30 people almost 3 packages of Spicy Beef seasoning

- Cook the meat in hot water so that the blood will drain from the beef
- Boil 2 ½ liter of water and solve one sachet of seasoning for Sichuan dish (Sichuan Flavor Gravy). When the water has boiled put the beef with 15 ml cooking wine in the boiling water. Then add the ginger (20 gr) and one bunch of green onions (cut in 1 to 2 inches)
- Cook for about half an hour
- Let it cool
- Cut the meat in slices
- Marinate the meat with 1 1/2 package of Spicy Beef seasoning
- Top with green onions, cilantro and spicy oil if necessary.

## Kelp/tofu Soup

- Clean the kelp cut in square of about an inch
- Fry the kelp, green onions and soy sauce
- Add tofu (2 packages of firm tofu)
- Add water
- Chicken flavor and sesame oil
- Add salt
- Add cornstarch