



Japanese style beef

NIBBLEDISH CONTRIBUTOR

Ingredients

- 500 grams of beef, lean and thinly sliced
- 1 carrot, cut into julienne
- 1 negi, japanese leek, sliced
- 3 tablespoons of soy sauce
- 2 tablespoons of sake
- 1 teaspoon of black sugar
- 1 teaspoon of grated ginger

Instructions

1. Fry carrots, ginger and beef till done. Mix in order to separate slices of meat.
2. Pour in soy sauce, sake and black sugar.
3. Sprinkle with negi.
4. Serve with steamed rice.