

Combine 2 tablespoons soy sauce with 1 teaspoon sugar in a medium bowl. Add beef, toss well, and marinate for 10 minutes to 1 hour, stirring once. Meanwhile, whisk the remaining soy sauce (2 tablespoons), 2 tablespoons sugar, broth, mirin, red pepper flakes, and cornstarch in a second bowl. In a separate small bowl combine garlic, ginger, and 1 teaspoon oil.

Drain beef and discard any liquid. Heat 1 teaspoon oil in a large nonstick skillet over high heat until the oil is just smoking. Add half of beef in a single layer. Cook for 1 minute without stirring. Then stir and cook until well browned, 1 to 2 minutes. Transfer beef to a clean bowl, heat 1 teaspoon oil in skillet and repeat with remaining beef. Using tongs, carefully wipe skillet clean with paper towels.

Add remaining tablespoon oil to now empty skillet and heat until just smoking. Add mushrooms and cook until beginning to brown, about 2 minutes. Add green beans, stir frequently, and cook, until spotty brown, 3 to 4 minutes (*mine took about twice as long to start to spot*). Add water and cover pan. Continue to cook until green beans are just crisp, 2 to 3 minutes longer (*mine were perfectly done after just 1 minute*). Uncover skillet and push vegetables to the sides. Add garlic and ginger mixture to the center of the skillet and cook until fragrant, 15 to 20 seconds. Combine garlic-ginger mixture with vegetables. Return beef and any accumulated juices to the skillet, and scallions, and stir to combine.

Whisk sauce to recombine then add to the skillet. Cook, stirring constantly until thickened, about 30 seconds (*mine took more like 2 minutes*).

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