VIETNAMESE

Shaking Beef (Bò Lúc Lắc)

COMPLEXITY	SERVES	PREP	COOK	TECHNIQUE	CUT
Basic	**3**	**15 min + 30 min**	**10 min**	**Stir-fry**	**Strip loin**

Ingredients

- 500 g (1 lb) strip loin steak, cut into 2.5 cm (1 in) cubes
- 3 cloves garlic, minced
- 2 tbsp neutral oil
- 1 red onion, cut into wedges
- 1 tbsp butter
- Watercress or butter lettuce, to serve
- 2 tomatoes, cut into wedges
- Steamed rice, to serve

MARINADE

- 1 tbsp soy sauce
- 1 tbsp oyster sauce
- 2 tsp sugar
- 1 tsp fish sauce
- 1 tsp coarse black pepper

DIPPING SAUCE

- Juice of 1 lime
- ½ tsp salt
- ½ tsp black pepper

Steps

1. Toss the beef with the marinade and half the garlic. Leave at room temperature for 30 minutes.
2. Mix the lime juice, salt and pepper for the dipping sauce in a small bowl.
3. Arrange the watercress and tomatoes on a platter.
4. Heat a wok or large heavy skillet over high heat until it smokes lightly. Add 1 tbsp oil and half the beef in one layer. Leave it undisturbed for 45 seconds to build a brown crust.
5. Now "shake": toss the pan for 1–2 minutes until the cubes are browned on most sides but still pink in the middle. Tip onto a plate and repeat with the remaining oil and beef.
6. In the same hot pan, cook the onion for 1 minute. Add the remaining garlic and the butter, return the beef, and toss for 30 seconds until glossy.
7. Pour everything over the greens and serve immediately with rice and the lime-pepper dip.

Notes

- **Batches:** crowding the pan steams the beef rather than searing it; use two batches for a smaller pan.
- **Technique:** this is a fast stir-fry, so keep everything prepped and ready before the pan gets hot.
- **Other cuts:** tenderloin tips are the traditional choice, and sirloin works too.
- **Make ahead:** cube and marinate the beef up to 4 hours ahead in the fridge; mix the lime-pepper dip any time.