



**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 or 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 its 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.**