

# LONA'S LIL EATS

## HILL TRIBE BEEF

### INGREDIENTS

2 oz. oil  
2 garlic cloves  
1 tsp ginger, minced  
3-4 dried thai chilis  
12 oz. top round, sliced  
1 oz. wine  
1 Tbsp. soy sauce  
1/2 Tbsp Lona Q sauce  
3 oz. pickled vegetables  
1/2 cup carrots, chopped  
1 cup green onion, chopped  
1 cup rau ram, chopped

### METHOD

Add oil to heated wok or skillet. Sauté garlic, ginger, and dried chilis until golden brown. Add top round and sear for 30 seconds. Deglaze with wine, soy sauce, and Lona Q sauce. Add pickled vegetables, carrots, green onion, and rau ram. Toss everything together and cook until meat reaches desired doneness. Season to taste with salt.