

# Simply Ming @Home

## Episode 1806

### Wasabi Michelada

Serves 1

#### Ingredients

1 teaspoon wasabi paste  
Juice of 1 lime  
4 ounces V-8 or tomato juice or Clamato  
A few dashes of Worcestershire sauce  
A few dashes of Tamari soy sauce  
Mexican or Japanese beer  
1 part kosher salt  
1 part chili powder

1. In a shaker filled with ice, shake the wasabi, lime juice, tomato juice and sauces.
2. Wet a tall glass with lime and dip on plate with mixed salt and chili.
3. Strain shaker into tall glass of ice, top with beer, garnish with lime wedge.

### Virgin Wasabi Michelada

Serves 1

#### Ingredients

1 teaspoon wasabi paste  
Juice of 1 lime  
8 ounces V-8 or tomato juice or Clamato  
A few dashes of Worcestershire sauce  
A few dashes of Tamari soy sauce  
1 part chili powder

1. In a shaker filled with ice, shake the wasabi, lime juice, tomato juice and sauces.
2. Wet tall glass with lime and dip on plate with mixed salt and chili.
3. Strain shaker into tall glass of ice, garnish with lime wedge.

## Beef and Broccoli Noodles

Serves 4

### Ingredients

1 pound flat iron, cleaned up, sliced on the bias, long strips  
1 egg white  
1 tablespoon sesame oil  
2 tablespoon cornstarch  
1 tablespoon minced ginger  
1 tablespoon minced garlic  
1 bunch scallions, sliced, greens and whites separated  
1 large head of broccoli, stemmed, peeled and sliced plus florets blanched in salted water and shocked  
¼ cup oyster sauce  
1/3 cup chicken stock  
Cornstarch slurry  
Kosher salt and freshly ground black pepper  
Grapeseed or canola oil  
1 pound Asian noodles, Shanghai noodle or chow mien blanched off in broccoli water

1. Season beef and toss with egg white and sesame oil.
2. Toss in cornstarch. Heat a wok and fill with 1/2 inch of oil. Blanch the beef in oil and set aside. Dump oil and wipe out. Coat lightly with oil then add ginger, garlic, scallion whites and sauté until soft, season. Add broccoli stem and sauté for 2 minutes. Then add florets and beef back.
3. Add oyster sauce and stock, bring to a boil, add cornstarch slurry to thicken.
4. Add noodles to heat through and serve warm.

## Vegan Beef and Broccoli Bing

### Ingredients

1 tablespoon minced ginger  
1 tablespoon minced garlic  
1 bunch scallions, sliced, greens and whites separated  
1 large head of broccoli, stemmed, peeled and diced, small florets blanched in salted water and shocked  
¼ cup veggie oyster sauce  
1/3 cup veggie stock  
Cornstarch slurry  
1 package lumpia wrappers  
Kosher salt and freshly ground black pepper  
Grapeseed oil to cook

1. Coat wok lightly with oil then add ginger, garlic, scallion whites and sauté until soft, season. Add broccoli stem and sauté for 2 minutes. Then add florets, veggie oyster sauce, stock and fake beef.
2. Bring to a boil, add cornstarch slurry to thicken. Lay out on tray to chill in freezer.
3. Fold Bings with lumpia wrappers, using water to seal.
4. Pan sear in oil. Serve.

©2021 Ming Tsai - Season 18 Simply Ming