

Featuring Tennessee Gourmet® Products

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**Crispy Orange & Apricot Beef  
Sauce**

1 Tbsp. Extra Virgin Olive Oil (EVOO)	1 (14 ounce) can beef broth, low sodium, divided
1 tsp. minced garlic	1 Tbsp. soy sauce
½ cup orange marmalade	10 dried Thai chilies (recommended Bird or Japonese chilies)
¼ cup Tennessee Gourmet® Apricot & Spice (your choice of flavor)	2 tsp. cornstarch

**Beef**

1 pound flank steak, cut in 1-inch strips	Corn oil for frying
½ cup cornstarch	Salt and pepper to taste

**Sauce**

Heat the EVOO in a medium frying pan over medium heat; add the garlic and cook until fragrant; do not let the garlic brown. Add orange marmalade, Apricot & Spice, ½ of the beef broth, soy sauce, and chilies. Bring to a boil and reduce to a simmer for 5 minutes. In a small bowl, stir 2 tsp. cornstarch into remaining beef broth. Stir the cornstarch mixture into the sauce. Simmer for another 3 to 4 minutes until sauce thickens.

**Beef**

Season the beef with salt and pepper; toss with cornstarch and shake off excess.

Fill a large frying pan with enough oil to cover the bottom by ¼ to ½-inch. Heat the oil to 365°F. Working in small batches, fry the steak. Do not crowd pan. Drain on paper towels and set aside.

Plate the beef and pour the sauce over the beef. Serve immediately to ensure the beef remains crisp.