

# Cambodian Black Pepper Beef (Lok Lak)

by Nite Yun



*Clean Cooking*  
WITH INDUCTION





## Clean Cooking WITH INDUCTION

**As your local clean energy provider, East Bay Community Energy (EBCE) is committed to electrifying kitchens at homes and businesses with newer energy efficient appliances.**

Induction technology is a key component of this commitment, by helping to remove natural gas use from homes, which helps to achieve EBCE's commitment of 100% zero-carbon electricity by 2030 and the State of California's goal of carbon neutrality by 2045.

Through the Induction Cooktop Lending Program, EBCE would like to encourage you to consider adopting efficient electric cooking appliances such as induction cooktops and ranges, and join us in the fight against climate change.

Go to [ebce.org/induction](https://ebce.org/induction) to find delicious cooking videos featuring renowned local chefs, recipe cards, and cooktop instructions. You will also find information about available rebates to help you purchase a new induction cooktop, range, and/or portable cooktop.

[Learn about the science behind induction cooking at ebce.org/induction.](https://ebce.org/induction)

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**Yield:** 4 servings      **Time:** 20 minutes

## INGREDIENTS

- ⅓ cup oyster sauce
- ¼ cup crushed garlic (about 8 garlic cloves)
- 3 tablespoons cooking rice wine
- 2¾ tablespoons raw sugar
- 2 tablespoons soy seasoning sauce (such as Golden Mountain)
- 2 tablespoons dark soy sauce
- 2½ teaspoon crushed Kampot
- 2 tablespoons cornstarch
- 2 tablespoons water
- 2 pounds flank steak, cut into ¾-inch cubes
- 2 tablespoons olive oil
- 2 cups thinly sliced red onion (from 1 medium onion)
- 2 tablespoons fresh lime juice (from 1 lime)
- 1 teaspoon coarse sea salt
- 1 teaspoon coarsely ground Kampot or other black peppercorns
- 8 butter lettuce leaves
- 1 unripe red tomato, cut into 8 wedges

## INSTRUCTIONS

**STEP 1** Stir together oyster sauce, garlic, rice wine, sugar, soy seasoning sauce, dark soy sauce, and crushed Kampot peppercorns in a small bowl.

**STEP 2** Stir together cornstarch and 2 tablespoons water in a medium bowl until cornstarch is dissolved; add beef, and toss to coat. Add 1/4 cup of the oyster sauce mixture; cover and refrigerate 8 hours or overnight. Cover remaining oyster sauce mixture, and set aside.

**STEP 3** Heat olive oil in an induction wok set on high. Carefully add beef mixture to wok, and cook, shaking wok often, until beef has a brown sear, 4–5 minutes. Add red onion and remaining oyster sauce mixture, and cook, shaking wok often, 2 more minutes.

**STEP 4** Stir together lime juice, sea salt, and coarsely ground Kampot peppercorns. Place beef, lettuce leaves, and tomatoes on a platter, and serve with lime sauce.



Watch the video at [ebce.org/induction](https://ebce.org/induction)