



**Nite Yun**  
Nyum Bai



# Cambodian Black Pepper Beef (Lok Lak)

by Nite Yun

Yield: 4 servings    Time: 20 minutes

## INGREDIENTS

- 1/3 cup oyster sauce
- 1/4 cup crushed garlic (about 8 garlic cloves)
- 3 tablespoons cooking rice wine
- 2 3/4 tablespoons raw sugar
- 2 tablespoons soy seasoning sauce (such as Golden Mountain)
- 2 tablespoons dark soy sauce
- 2 1/2 teaspoon crushed Kampot
- 2 tablespoons cornstarch
- 2 tablespoons water
- 2 pounds flank steak, cut into 3/4-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.



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