



There is nothing confusing about this recipe. It uses the leftover rice and Mongolian beef from Sunday's Chinese take-out. This is the perfect meal for Halloween night when the doorbell will be ringing for 2 or 3 hours with goofs and goblins. Actually, this is so good I would order the Mongolian Beef again just so I could make Low Ping Beef later. By the way...Low Ping Beef is really just Fried Rice, Vanessa Style.

Low Ping Beef

4 cups cooked white rice, totally cooled, preferably leftovers from takeout
1 stalk celery diced, small
1/2 red onion, diced small
1 carrot, diced small
1/4 leek diced small (this should be a green onions but I didn't have that)
Leftover Mongolian Beef, diced small
2 tablespoons Soy Sauce
1 tablespoon Sesame oil
1 teaspoon dried ginger from Penzeys



Put a large, flat skillet on a burner and heat it on high for 4 minutes or until very hot. Add some canola oil. Add all of the veggies and stir-fry for 1 minutes or so. Add the Mongolian beef and stir-fry it for a minute. Add the rice and stir and toss this for a couple of minutes. Add the soy sauce, sesame oil, rice vinegar, and ginger. Stir to mix well. Continue to stir and toss until heated through and some brown bits form on the bottom of the skillet. Serve