

Peruvian Beef Stir Fry in Crisp Wonton Cups

30 wonton wrappers

canola oil

Beef Stir Fry

½ lbs. beef tenderloin., sliced into thin strips

½ teaspoon ground cumin

pinch of Chinese cinnamon

pinch freshly ground pepper

Canola oil for stir frying

1 tsp. minced garlic

½ thai red chile, seeded and finely minced

salt

1 tsp. Red wine vinegar

½ medium red onions, finely small sliced

6 oz. (about 1 big)plum tomato halved, seeded and finely small sliced

1 Peruvian yellow hot peppers (*ajies*), seeded and finely small sliced

2 Tbs. soy sauce

1 Tbs. freshly chopped cilantro

cilantro leaves for garnish

Preheat oven to 375 degrees F. Brush each wonton wrapper with a little oil to coat lightly. Place each one in a mini (2-inch) muffin tin to create little cups. Press well the wonton wrappers into the tins, laying back the corners to make a defined cup. Bake until golden and crispy, about 8 to 10minutes.transfer to a rack and let cool

Meanwhile slice all your ingredients for your beef stir-fry.

Toss the beef with pepper, cinnamon and cumin and 1 Tbs. of soy sauce.

Heat enough oil to cover the base of a medium pan or wok and , over medium heat, saute garlic and thai chile for 15 seconds . Raise the heat to high heat and add beef strips and sear the beef strips until just browned browned, about 45 second. Season with salt. Transfer the beef along with pan juice , garlic and chile to a bowl. Reserve.

Add a little more oil to the pan or wok if necessary and stir fry onion, until barely soft, about 15-20 seconds. Season with salt and pepper. Add a few drops of vinegar and continue stir -frying until it has evaporated, about another 15 more seconds. The onion should still have some bite. Remove onion from the pan , set aside and repeat procedure with tomato.

Return beef, and onion to the pan. Add ½ finely sliced Peruvian ajies, 1 Tbs. soy sauce and cook for 10-15 more seconds. Add 1 tablespoon of the chopped cilantro and toss gently . Fill the wonton cups with the beef filling, about 1 Tbs. per cup. Garnish with cilantro leaves a little of Peruvian ajies if you like.

Yields about 24 .

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