

**@bigcountrygrillin**

## **Beef Lo Mein**

### **INGREDIENTS**

#### ***Marinade***

1 Flank Steak  
1 Garlic Bulb Minced  
1 ½ Cups Soy Sauce  
3 tsp Minced Ginger

#### ***Other***

½ lb Spaghetti  
1 Bottle of Big Green Egg Sweet Kentucky Bourbon BBQ Sauce  
1 Cup Broccoli Florets Chopped  
½ Cup Carrots Julienne  
2 Bunches of Scallions  
Vegetable Oil (or any wok oil)

### **Directions Marinade**

Cut the flank steak with the grain into 4 equal pieces, then slice against the grain into very thin slices

In a bowl, combine soy sauce, ginger, and garlic.

Add sliced steak.

Set in fridge for at least 2 hours (Preferably overnight)

### **Cook Directions**

Boil the pasta until done. Strain and set aside with a little bit of olive oil. *(This can be done ahead of time)*

Set up your Big Green EGG with a ConvEGGtor Basket. Heat up your wok with a little bit of vegetable oil, just before it starts to smoke add your beef that's been marinating and cook for 3-5 minutes until there is a little bit of char on the beef.

Add the broccoli and carrots, and stir until cooked.

Add about ¼ cup of Big Green EGG Kentucky Bourbon Sauce.

Continue to stir vigorously to ensure nothing sticks to the wok.

Add the cooked spaghetti and stir until it is warm.

Once plated garnish with chopped scallion and serve.

Sponsored by @tarantinegg

