

# A Taste of Macao



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## Minchi

(serves 4-6)

### INGREDIENTS

- 250g of beef
- 250g of pork
- 2 garlic cloves (finely chopped)
- 2 large onions (finely chopped)
- 1 tbs. dark soy sauce
- 2 tbs. light soy sauce
- 1 ts. cornstarch
- oil
- a pinch of sugar
- salt and pepper
- dice potatoes (to garnish)

### DIRECTIONS

1. Trim the fat of both the beef and the pork. Mince and season separately with a pinch of sugar, pepper, light soy sauce and cornstarch.
2. Heat oil in a saucepan (or wok) fry garlic and then fry the minced pork stirring well.
3. Minutes later add the minced beef, stirring, turning and pressing the meats on the pan until it is evenly cooked and crumbly.
4. Add the onions and cover the pot to simmer in medium heat, stirring occasionally to prevent it from sticking and burning. Add dark soy sauce and let it soak in thoroughly, just before taking it off the heat.
5. Deep-fry diced potatoes and drain well. Either serve as garnish or mix with the Minchi.

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