

# Pepper Steak

**2 LBS. SIRLOIN STEAK (SLICED VERY THIN)**  
**FREEZE STEAK 1 HOUR BEFORE SLICING.**

In small bowl combine:

**1 GARLIC CLOVE (PRESSED - GARLIC PRESS)**  
**1 TSP. GROUND GINGER**  
**1/2 TSP. BLACK PEPPER**  
**DASH OF SALT**

In a glass liquid measuring cup combine:

**2 BEEF BOUILLON CUBES CRUSHED**  
**(OR 2 TSP. BEEF BOUILLON GRANULES)**  
**1/4 CUP SOY SAUCE**  
**1/2 TSP. SUGAR**  
**1 CUP HOT WATER**  
**1 TBSP. CORN STARCH**

Whisk ingredients well.

**1 ONION (CUT INTO THIN STRIPS)**  
**1 BELL PEPPER (CUT INTO THIN STRIPS)**  
**1/8 CUP OLIVE OIL**

Have all ingredients above ready before you begin!  
Preheat wok or large skillet on medium/high temperature.  
Add small bowl of spices and meat to wok. Toss continuously for 2 minutes. Remove from the wok and Place on platter. Cook peppers and onions with 1/4 cup of liquid in measuring cup. Simmer on med/low for 5 minutes. After peppers are soft, add rest of liquid mixture and heat on high until thick. Toss in steak and remove from heat. Serve immediately over white rice or as an entrée.