

Grampa's Pepper Steak

Ingredients:

1 lb. round steak, cut against the grain,
into thin slices
¼ cup plus 2 tbsp. soy sauce
2 tsp. sugar
1/3 cup vegetable oil
¼ tsp. garlic powder
½ tsp. ginger
2 lg. green peppers, cut up into strips
2 lg. scallions, cut up
2 Tbsp. cornstarch, ¼ cup water
Noodles or Rice



Directions:

Marinate meat in ¼ cup soy sauce and sugar for 1-2 hours.

Heat oil, garlic powder and ginger in a fry pan over medium heat. Add green pepper and onion and sauté until onions are transparent.

Add meat and liquid.

Cook until meat is tender. In a cup or small dish, mix cornstarch and remaining soy sauce with water and stir into pan to thicken. Simmer for a few minutes. Serve over cooked noodles or rice.

Serves 6