

## *The Marv's Meats Recipe Collection #12*

### **David's Chinese Pepper Steak**

- 1 – top round steak, trimmed of fat & cut into very thin strips
- 1 TBS – cornstarch
- ½ tsp – sugar
- 1 tsp – fresh ginger, minced
- ¼ cup – soy sauce
- 2 TBS – olive oil
- 2 – green peppers, cut into thin strips
- 2 – tomatoes, cut into small wedges
- 1 – garlic clove, minced
- ¼ cup – water

Whisk together cornstarch, sugar, ginger & soy sauce in a bowl, add beef & let stand at room temperature for 1 hour. Heat oil in a skillet or wok & brown beef in batches – stir fry ½ at a time (4-5 minutes), remove from skillet/wok & keep warm. Add water garlic & green peppers to skillet/wok & stir fry 5-6 minutes until crisp-tender. Add browned beef, tomatoes & remaining soy sauce mixture, bring to a boil, reduce heat & simmer 5 minutes. Serve over rice. Serves 2-3.



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