

# Chinese Pepper Steak

## Ingredients

---

1 lb flank steak- sliced  
1 t sugar  
1/4 c water 2 tsp corn starch  
2 t ginger root - chopped or grated  
4 clv garlic- chopped

## Instructions

---

1. Marinate steak for 15 minutes. 2. Swirl and stir fry garlic, ginger and scallions for 30 seconds 3. With slotted spoon ,reserving the marinade, add half the steak and stir fry for 3 minutes. Remove and set aside. Repeat with remaining half. 4 Add oil and stir fry onion and green peppers for 2 minutes. 5. Push vegetables to sides of Wok. Add marinade to center of wok and stir fry until thickened and bubbly. 6. Blend in vegetables, add steak and heat thoroughly.