

# A Recipe from Yavapai Cowbelle Kitchens

## Chinese Pepper Steak

Courtesy of lifetime member Ann Olsen, Prescott, AZ, Cowbelles Cookbook 1986

1 ½ pounds sirloin steak  
¼ cup olive oil  
½ teaspoon salt  
½ teaspoon pepper  
1 teaspoon ginger  
1 clove crushed garlic  
2-3 large green peppers, sliced  
¼ cup soy sauce  
½ cup beef bouillon  
1 6-ounce can sliced water chestnuts  
2 small onions, sliced  
1 teaspoon cornstarch  
¼ cup water

Freeze steak for at least one hour then cut into 1/8 inch slices.

Heat oil in frying pan, add garlic, salt, pepper and ginger. Sauté until garlic is golden.

Add steak slices and brown two minutes.

Remove meat and add green pepper slices.

Cook three minutes then return beef to pan and add soy sauce, bouillon, water chestnuts, onions and cornstarch that has been dissolved in water.

Simmer two minutes or until sauce thickens.

Serve over hot steamed rice.