

Family Recipes

Stir Fry

- **1 sirloin steak - thinly sliced**
- **1 cup of sliced mushrooms**
- **Sacked stir fry vegetable mix**
(we use the frozen great value broccoli stir fry)
- **8 oz can of water chesnuts**

Sarah Hamman

- **1 chunked onion**
- **1 sliced red bell pepper**
- **1 sliced yellow bell pepper**
- **1/2 cup of water**
- **3 tbs of seasme seeds**

Steak marinade

- **1/4 cup of soy sauce**
- **1/2 cup of beef broth**
- **3 tbs of vinegar**

- **2 tbs of ginger**
- **1 tbs of garlic**
- **1/4 cup of brown sugar**

Directions

Prep: 3 hours - Cook: 30 minutes - Serving: 6 people

- **Slice your sirloin steak into thin strips. Put into a bowl or baggie with the marinade for 3 or more hours.**
- **Warm a large skillet and add in your steak and marinade. Cook for 7 minutes.**
- **Slice the bell peppers, mushrooms, and cut your onion into chunks.**
- **Add the peppers, onion, mushrooms, and water chestnuts to the skillet to cook for 5 minutes.**
- **Pour in the water and stir fry vegetables.**
- **Place a cover on your skillet and cook until vegetables are warm.**
- **Serve with your favorite eggroll. Enjoy!**

KeeChai
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