

Stir Fry Beef with Peppers

Ingredients:

1/2 lb beef tenderloin
1 tbsp rice wine
2 tsp soy sauce
1/2 tsp salt
1 tsp sugar
1 tbs cornstarch
3 ounces korean green peppers
3 red peppers
3 cloves garlic
1 tbs oil
1 tsp salt
1/2 tsp sugar

Directions:

Cut the beef into thin strips and season with the rice wine, sugar, soy sauce, salt and cornstarch.

Let it stand for 10 minutes.

Cut the green peppers into thin strips and soak them in water to remove some of the heat.

Slice the garlic into flat pieces.

Stir fry the green pepper and red pepper strips lightly with the salt and sugar in an oiled pan.

Stir fry the garlic and seasoned beef in lightly oiled pan.

Add the peppers and stir fry again.

Note: Any small hot green pepper can be used instead of Korean peppers.