

Stir-Fry Pepper Steak

2 pounds flank steak	2 cups beef broth
Salt and pepper to taste	28-ounce can tomatoes
¼ cup peanut or vegetable oil	3 tablespoons cornstarch
1 large onion	¼ cup soy sauce
4 red peppers	½ cup water
3 cloves garlic	1 tablespoon sriracha sauce
1½-inch knob ginger	2 tablespoons toasted sesame seed oil

With a sharp knife, cut the steak in thin slices, no more than ⅛ -inch thick. Using the knife at an angle, cut the slices on the bias. Sprinkle the slices with salt and pepper.

In a wok or large skillet, heat 2 tablespoons of the oil. Sauté the steak slices a few at a time in one layer until browned on both sides. Remove the slices to a large bowl. Continue with the remaining slices of steak.

Coarsely chop the onion. If necessary, add a little more oil to the wok, and quickly stir-fry the onion for just a minute or so. Remove the onion to the bowl with the steak slices.

Chop the red peppers into bite-sized pieces. Adding additional needed oil to the wok, stir-fry the peppers just until they are blistered. Remove them to the bowl with the other stir-fried ingredients.

Adding more oil if necessary, finely mince the garlic, stir-fry it for less than 1 minute, and remove to the bowl.

Finely mince the ginger, stir-fry it for less than 1 minute, and remove to the bowl.

Drain the liquid from the canned tomatoes, and roughly chop them. Return all the cooked ingredients to the wok. Add the chopped tomatoes and the beef broth, and simmer everything for about 5 minutes.

In a small bowl, whisk together the cornstarch, soy sauce, water, and sriracha sauce. Add this mixture to the wok and cook, stirring until thickened. Remove from the heat and stir in the toasted sesame seed oil. Taste for seasoning.

Serve hot over rice.