

ASIAN BEEF with PEA PODS

(adapted from allrecipes.com)

The Cooks Next Door

3 Tb. soy sauce
2 Tb. rice wine vinegar
1 Tb. brown sugar
1/2 tsp. cornstarch
1 Tb. peanut oil
2 tsp. fresh ginger root, minced
2 cloves garlic, minced
1 lb. beef round steak, cut into thin strips
8 oz. pea pods

In a small bowl, combine the soy sauce, rice wine, brown sugar and cornstarch. Set aside.

Heat oil in a wok or skillet over medium high heat. Stir-fry ginger and garlic for 30 seconds. Add the steak and stir-fry for 2 min. or until evenly browned. Add the snow peas and stir-fry for an additional 3 min. Add the soy sauce mixture, bring to a boil, stirring constantly. Lower heat and simmer until the sauce is thick. Serve immediately.