

## Pepper Steak

1 1/2 pounds beef sirloin steaks  
1/4 cup vegetable oil  
1 clove garlic, crushed  
1 teaspoon salt  
1 teaspoon ground ginger  
1/2 teaspoon black pepper  
3 green bell peppers, sliced  
2 onion, thinly sliced  
1/4 cup soy sauce  
1/2 teaspoon sugar  
1/2 cup beef bouillon  
1 (6-ounce) can water chestnut, sliced  
1 tablespoon cornstarch  
1/4 cup cold water  
4 green onions, cut into 1 inch pieces  
hot cooked white rice

Slice the steak into 1/8 inch thick slices. Heat oil in skillet, add garlic, salt, pepper and ginger. Sauté until garlic is golden. Add steak slices, brown lightly 2 minutes remove meat. Add green peppers and onions, cook 3 minutes. Return beef to pan add soy sauce, sugar, bouillon, water chestnuts, cornstarch dissolved in cold water and green onions. Simmer 2 minutes or until sauce thickens. Serve over hot rice.