

The Limehouse Restaurant Recipes
by Kwan Y. Jung, 1988

(25) Pepper Steak (*Steak and Green Peppers*)

12 oz beef, sliced thinly

1 onion, chunk cut

1 green pepper, chunk cut

1 green onion, cut into strips approximately 2 inches long

1 teaspoon salted black bean sauce

1 teaspoon soy sauce

1 teaspoon minced ginger

1 teaspoon minced garlic

1/2 teaspoon salt

1/2 teaspoon sugar

1/2 cup soup stock

Cornstarch solution

1. Heat a small amount of oil in wok and add salt, ginger, garlic and black bean. Mix well.
2. Add beef into wok and spread beef around the pan fry on one side until well brown. Then add soy sauce to sizzling beef.
3. Add green pepper, onion and soup stock with sugar. Cover wok to boil until pepper is done.
4. Put in green onion and thicken soup stock with cornstarch solution to make a gravy.