

Broccoli Beef

Garlic - real thing - chop

Ginger - real thing - chop

Soy sauce - to follow in next step

Oyster sauce - 3 tablespoons

Corn starch - mix with water to taste

Marinate thin sliced beef with 1/2 oil, 1/2 soy sauce for 1/2 hour to cause meat to become tender.

Heat wok with cooking oil (peanut oil is best). Fry garlic and ginger until light brown. Add beef and fry until semi cooked.

Remove all items, place in dish.

Clean wok with paper towel. Heat wok with oil. Cook broccoli with a little water until semi cooked. Add beef and stir. Add oyster sauce and corn starch to taste. Put lid on wok and steam until done - only a few minutes.