

Green Beans with Beef Sauce

1 pound green beans

1/3 cup beef or chicken broth

1 tablespoon soy sauce

1 tablespoon dry sherry

1 teaspoon cider vinegar

1 tablespoon Chinese oyster sauce (optional)

2 teaspoons cornstarch

1 tablespoon vegetable oil

1 tablespoon finely chopped ground ginger

1 clove garlic, finely chopped

1/2 pound lean ground beef

1. Wash beans, trim ends. Slice into 1" pieces (or break in half).

2. Combine broth, soy sauce, sherry, vinegar, oyster sauce and cornstarch. Stir and set aside.

3. Heat oil in large skillet or wok over high heat. Add green beans and stir fry 4 - 5 minutes or just until crisp-tender and golden brown spots. Remove with slotted spoon. Set aside.

4. Add ginger and garlic to skillet. Cook 30 seconds. Add crumbled beef. Cook until pink color is gone but no longer. Drain off fat.

5. Stir reserved sauce; add to meat in skillet. cook, stirring until thickened. Fold in beans; reheat.

Serve immediately over rice.