

Nisan's Pepper Steak with Rice
by Nisan Blaxberg

- 1 and ½ lbs. Flank Steak, cut into thin strips
- 2 Red, Yellow or Orange Peppers, cut into strips
- One large Vidalia Onion, diced
- Oil
- 3 oz Soy Sauce
- One tbsp Garlic
- One tsp Paprika
- Parve Beef Stock (1 tsp + 2 cups hot water)
- ¼ cup Corn Starch
- Water
- Cooked Brown Rice

Brown diced onions in oil, add beef strips, stir and cook until brown, add pepper strips, soy sauce, one cup parve beef stock, garlic, one cup water and paprika, cook covered on low flame approximately one hour or until peppers are limp and beef is soft. Add corn starch dissolved in one and one half cups water, stir until thick, serve over rice.