

## Mixed-Pepper Steak with Onions Stir-fry

GOURMET OCTOBER 2002

Yield Makes 4 servings

### Ingredients

1 tablespoon soy sauce

1 teaspoon cornstarch

1/3 cup plus 2 tablespoons cold water

1 1/2 pound beef loin sirloin steak, cut crosswise into 3- by 1/4- by 1/4-inch strips

1/2 teaspoon salt

1/4 teaspoon black pepper

1/4 cup olive oil or vegetable oil

8 sweet peppers in assorted colors, cut into 1/4-inch-thick strips

1 large onion, halved lengthwise and cut crosswise into 1/4-inch-thick slices

3 garlic cloves, sliced

Accompaniment: cooked white rice

### Preparation

Stir together soy sauce, cornstarch, and 1/3 cup water in a cup.

Pat steak dry and sprinkle with salt and pepper. Heat 2 tablespoons oil in a 12-inch heavy skillet over moderately high heat until hot but not smoking. Stir-fry half of steak until browned but still pink inside, about 4 minutes. Transfer to a bowl with a slotted spoon and repeat with remaining steak, adding 1 table- spoon oil to skillet.

Add remaining tablespoon oil to skillet and stir-fry bell peppers, onion, and garlic, until onion is golden, 6 to 7 minutes. Stir in remaining 2 tablespoons water and cook, covered, 3 minutes. Return steak to skillet, then stir in cornstarch mixture. Bring to a boil and cook, stirring, 2 minutes.