

Beef + Broccali

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- 1/3 cup soy sauce
- 2 tea Cornstarch
- 2 tbls cider vinegar
- 3 tbls Cornstarch
- 3/4 tea. sugar
- 3 Tbls oil
- 1 beef bouillon cube
- 2 large cloves peeled
- 1/3 cup water

- 3/4 lb beef - cut diagonal
- 1 large sweet onion
- 1 1/2 cups broccali stems cut 1/8" diagonal
- 2 1/3 cups broccali florets
- 1/4 lb fresh mushrooms

Mix S. Sauce, vinegar sugar,
in another bowl, mix b. Cube water & Cornstarch

To cook - add garlic to oil - add meat
stir fry - 2 mins - discard garlic.