

Good Cooking.

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Filipino Beef Steak

Preparation Time: 1 hour 35 minutes

Cook Time: 20 minutes

Servings: 6

Ingredients

1 lemon, juiced
3 tablespoons soy sauce
1 teaspoon white sugar
Salt and pepper to taste
4 pounds New York strip steak, thinly sliced
1 tablespoon cornstarch
¼ cup vegetable oil
3 tablespoons olive oil
1 onion, chopped
2 cloves garlic, chopped

Directions

Whisk the lemon juice, soy sauce, salt, sugar, and pepper together in a small bowl. Place the sliced steak in a large bowl; pour the lemon juice mixture over the steak and toss to coat. Sprinkle with cornstarch and mix lightly. Cover with plastic wrap and refrigerate at least 1 hour, up to overnight.

Heat ¼ cup vegetable oil in a large skillet. Remove the beef slices in batches in the hot oil until they start to firm, and are reddish-pink and juicy in the center, 2 to 4 minutes per side. Remove the beef slices from the skillet and set aside on a serving platter.

Heat the olive oil in a small skillet over medium heat. Cook and stir the onion and garlic in the hot oil until the onion is golden brown, 5 to 7 minutes; pour over the beef slices.

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