

Beef And Broccoli Stir Fry

- 1 tbsp soy sauce
- 1 tbsp dry white wine
- 1 minced garlic clove
- 1/8 tsp ground ginger
- 1 lb top or bottom round
- 2 tsp oil
- 2 cups broccoli
- 1 cup beef broth
- 1 ½ tbsp cornstarch

Instructions:

Cut meat into 1-inch strips. Mix together first four ingredients and marinate meat strips for 1 hour. Heat oil in skillet over moderate heat. Remove meat from marinade (reserve) and brown quickly on both sides. Add the broccoli and cook until easily pierced with fork. Combine broth, cornstarch and marinade; stir into skillet mixture. Cook until sauce thickens.

This dish is excellent served with rice.

Servings: 4

[Back to Recipe Archives](#)