

Pepper Steak

INGREDIENTS

- 2lbs beef sirloin, cut into 2 inch strips
- garlic powder (to taste)
- 3tablespoons vegetable oil
- 1beef bouillon cube
- 1/4cup hot water
- 1tablespooncornstarch
- 1/2teaspoon red pepper flakes
- 1/2cup onion, chopped
- 2large green bell peppers, roughly chopped
- 1(14 1/2 ounce) can stewed tomatoes, with liquid
- 3tablespoons soy sauce
- 1teaspoon white sugar
- 1teaspoon salt



DIRECTIONS

- Sprinkle strips of sirloin with garlic powder to taste.
- Heat vegetable oil in a large skillet over medium heat, brown beef strips.
- Transfer beef to crock pot.
- Crush and mix bouillon cube with hot water until dissolved, then stir in cornstarch until dissolved.
- Pour into the crock pot with meat.
- Add red pepper flakes, onion, green peppers, stewed tomatoes, soy sauce, sugar, and salt.
- Cover, and cook on High for 3 to 4 hours, or on low for 6 to 8 hours.
- ** If you would like to thicken the sauce for gravy, mix 1 TBS cornstarch with some water and stir into crock pot 1/2 hour before complete cooking time.