



BEEF IMPERIAL

- 1 1/2 Pound Sirloin of Beef
- 5 Ounces Bamboo Shoots
- 3 Ounces Water Chestnuts
- 1/2 Pound Snow Peas
- 1/2 Pound Mushrooms
- 1 Stalk Celery
- 2 Small Onions
- 3 Tablespoons Peanut Oil
- 1 Tablespoon Soy Sauce
- Salt and Pepper
- 1/2 Tablespoon Sugar
- 1 Tablespoon Cornstarch
- 2 Tablespoons Cold Water

DIRECTIONS

1. Cut the beef against the grain into slices no more than two inches across.
2. Drain bamboo shoots and water chestnuts. Cut into slivers.
3. Trim the end of the snow peas and cut each diagonally.
4. Slice the mushrooms vertically through the stem.
5. Cut celery in small diagonal sections.
6. Dice onions fine.
7. Heat peanut oil in a heavy wok or skillet.
8. Add meat and toss cook a minute or two.
9. Add vegetables and continue to toss cook for two minutes.
10. Season with soy sauce, salt, pepper, and sugar.
11. Mix cornstarch with cold water and add.
12. Mix, cover, cook over a lowered flame for two minutes.
13. Serve with rice or noodles.