



## HAWAIIAN SOY STEAK

- 2 Pounds Sirloin Steak
- 2 Tablespoons Ground Ginger
- 1/3 Cup Soy Sauce
- 2/3 Cup Water
- 3 Tablespoons Sugar
- 1 Clove Garlic, Crushed
- 6 Tomatoes
- 3 Green Peppers

## DIRECTIONS

1. Pound meat, score by slashing against the grain and cut into thin strips 1/2 inch thick.
2. Mix ginger, soy sauce, water, sugar and garlic in a small bowl.
3. Add steak strips, toss to coat.
4. Chill for 1 hour.
5. Place sliced tomatoes and peppers in a broiler pan.
6. Broil 5 minutes.
7. Place meat on top of tomatoes and peppers.
8. Cook 4 inches from the heat source for about 5 minutes, turning to cook evenly.