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Recipe: Beef Pepper Steak

Ingredients:

- 3 green bell peppers
- 1 yellow onion
- 3 oz oyster mushrooms
- 1/2 cup water
- 1/4 cup teriyaki sauce
- 2 tablespoons rice wine vinegar
- 1/2 teaspoon beef bouillon
- 1/2 teaspoon sesame oil
- A few shakes of paprika
- 2 cloves garlic
- 1 lb beef steak
- Salt and pepper, to taste
- Cornstarch or mushroom powder (optional, for thickening the sauce)

Instructions:

Step 1: Prepare the Sauce

1. In a bowl, combine 1/2 cup of water, 1/4 cup of teriyaki sauce, 2 tablespoons of rice wine vinegar, 1/2 teaspoon of beef bouillon, and 1/2 teaspoon of sesame oil.
2. Mix the ingredients together until well combined. Set the sauce aside for later use.

Step 2: Prep the Vegetables

1. Slice the 3 green bell peppers in half. Remove the seeds and pith from the inside, and then thinly slice them.
2. Peel and thinly slice the yellow onion.
3. If using dried oyster mushrooms, rehydrate them according to the package instructions. Once rehydrated, thinly slice the mushrooms, or just add them in whole.

Step 3: Sear the Beef

1. Heat a pan over high heat and add a splash of oil.
2. Place the 1 lb beef steak slices into the hot pan. Sprinkle with salt and pepper to season.

3. Sear the beef slices until they are mostly browned. Once done, push the beef to the outer edges of the pan.

Step 4: Add the Vegetables

1. Add the prepared vegetables to the skillet and sauté them.
2. Sprinkle with a bit more salt and pepper to season the vegetables.

Step 5: Simmer and Thicken

1. Allow the ingredients in the pan to simmer together, letting their flavors meld.
2. If you prefer a thicker sauce, add 2 tablespoons of cornstarch or our mushroom powder.
3. Continue to simmer until the sauce has thickened to your desired consistency.

Step 6: Final Touches

1. Give the dish an extra burst of flavor by adding a few shakes of paprika. This will add both color and a mild kick of flavor.
2. Stir everything together to ensure the ingredients and flavors are well combined.

Step 7: Serve and Enjoy

1. Once the beef is tender, the vegetables are cooked to perfection, and the sauce is rich and flavorful, your Beef Pepper Steak is ready.
2. Serve the dish over a bed of steamed rice or noodles, allowing the savory sauce to soak into the base.
3. Garnish with a sprinkle of fresh herbs, if desired, and dive into this delightful culinary creation.

Enjoy your homemade Beef Pepper Steak – a fusion of Asian-inspired flavors and hearty comfort in every bite!