

Robin's Beef Broccoli

- 1 to 2 pounds lean beef

Cut the beef across the grain into thin slices, and marinate the beef for 30 minutes.

Marinade:

- 2 tablespoon vinegar (substitute rice wine if desired)
- 2 tablespoons sugar
- 3 tablespoons soy sauce
- 3 tablespoon water
- 2 tablespoon cornstarch

Mix together the following ingredients to make the sauce

Sauce:

- 3 tablespoon water

- 1 tablespoon cornstarch mixed with 1 cup water
- 1 pound fresh broccoli
- 2 garlic cloves, crushed
- 1 can water chestnuts
- 1 onion cut in 1/6 pieces
- 3 tablespoon light soy sauce
- 3 tablespoon dark soy sauce

Wash, drain, and cut broccoli and steam with following ingredients:

- 1/2 cup water
- 1/4 teaspoon salt, or to taste
- 1/2 teaspoon sugar, or to taste (or steam in pan with 2 tablespoons water)

Other:

- 1 1/4 cups oil, or as needed

Preparation:

Add 2 tablespoons oil to the wok.

When the oil is hot, add the crushed garlic and [stir fry](#) briefly until aromatic.

Add to beef and cook till beef is tender and onions are cooked but not brown.

Add the sauce mixture, and cook until thickened.

Add the cooked broccoli to the cooked beef mixture, and water chestnuts, season to taste and stir fry briefly, turning down the heat if necessary to make sure it doesn't burn.

If needed add more water so the sauce taste is not too salty.

Variations: *Add carrots and onion if desired. Boil in the wok with the broccoli (you'll need to add more water).