



#1 in customer service with familiar faces you know and trust...

Sesame Beef

Ingredients

1 lb. Steak Tips

2 cloves garlic, minced

4 Tbsp. Soy sauce

2 green onions, chopped

4 Tbsp. White Sugar

2 Tbsp. Sesame seeds

4 Tbsp. Vegetable oil

Directions

Mix soy sauce, sugar, oil, garlic, and onions in a large bowl. Set aside.

Cut steak into strips and add to bowl. Cover and refrigerate overnight, or at least 30 minutes.

Cook in wok or frying pan until brown, about 5 minutes. Add sesame seeds and cook for additional 2 minutes.