

## **Beef coca-cola stir fry for 4 servings**

- 1 ½ pound flank steak
- 1 can Coca-Cola
- 1 cup beef broth
- 3 tablespoons soy sauce
- 1 tablespoon sesame oil
- 2 gloves garlic
- Oil
- 1 yellow bell pepper, cut into thin stripes
- 1 red bell pepper, cut into thin stripes
- 4 green onions, sliced diagonally
- 1 tablespoon cornstarch

Cut steak in half lengthwise and in strips. Place strips in large resalable food storage bag. Add Coca-Cola, beef broth, soy sauce, sesame oil and garlic; seal bag and turn to coat. Marinate at least for 3 hours or overnight in refrigerator, turning occasionally.

Remove steak from bag; reserve half of marinade in medium bowl. Heat wok or skillet over high heat or until hot. Put oil in a wok and heat over 30 seconds, then add half of the steak, stir fry about 2 minutes or until beef is browned and no longer pink. Repeat with remaining steak and set aside.

Reduce heat to medium, add oil and stir fry the bell peppers and onions, till the vegetables are tender; remove from pan and set aside.

Stir cornstarch into marinade until smooth. Stir marinade into wok and boil 1 minute, stirring constantly. Return beef and vegetables to wok, cook about 3 minutes.

Serve with rice!