



Orange Beef

Servings: 4 servings

Ingredients

- 1 lb boneless beef top sirloin or tenderloin steaks
- 2 cloves garlic, minced
- 1 t fresh orange peel
- 2 T soy sauce
- 2 T orange juice
- 1 T dry sherry
- 2 T cornstarch
- 1 T peanut or vegetable oil
- 2 c hot cooked rice
- orange peel strips

Directions

Cut beef in half lengthwise, then cut crosswise into thin slices. Toss with garlic and orange peel in med bowl.

Blend soy sauce, orange juice, and sherry into cornstarch in cup until smooth.

Heat wok or large skillet over med high heat; add oil. Stir fry beef in batches 2 to 3 min or until barely pink in the center. Stir soy sauce mix and add to wok. Cook and stir for 30 seconds or until sauce boils and thickens. Serve over rice and garnish with orange strips.

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