

Sukiyaki

Prep Time: 10 Minutes Cook Time: 20 Minutes

Ready In: 30 Minutes

Servings: 6

Ingredients:

- 1 tablespoon vegetable oil
- 1 ½ pounds beef sirloin; cut into strips
- 2/3 cup soy sauce
- 1/3 cup chicken broth
- 1/3 cup white sugar
- 3 small onions, sliced
- 2 cups chopped celery
- 1 (14 ounce) can bamboo shoots, drained and chopped
- 4 green onions, sliced
- 1 (4.5 ounce) can mushrooms, drained
- 1 (8 ounce) can water chestnuts, drained
- 1 teaspoon cornstarch



Directions:

1. Heat oil in a large wok over medium-high heat. Brown beef in hot oil, then stir in soy sauce, broth, and sugar. Mix in onion and celery, and cook until tender. Stir in bamboo shoots, green onions, mushrooms, and water chestnuts. Reduce heat to medium, stir in cornstarch, and simmer until sauce is thickened.
- 2.