

# Almond Beef with Broccoli

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## Ingredients:

$\frac{3}{4}$  lb of fresh broccoli, cut in two-inch lengths.

$\frac{1}{3}$  lb of beef sirloin, cut into thin strips.

$\frac{1}{2}$  cup of blanched almonds, toasted.

4 tablespoons of vegetable oil.

3 tablespoons of white wine.

1 tablespoon of soy sauce.

$\frac{1}{2}$  teaspoon of cornstarch.

$\frac{1}{2}$  teaspoon of sugar.

$\frac{1}{4}$  teaspoon of garlic powder.

Pinch of ground ginger.

Boiling water.

## Directions:

Combine the beef, white wine, cornstarch, soy sauce, sugar, garlic powder and ginger.

Marinate for 30 minutes.

Split each length of broccoli into four pieces, then drop into boiling water and boil for 2 minutes; then drain.

Heat 2 tablespoons of vegetable oil in a wok or a skillet, then add the broccoli and stir-fry for 2 minutes.

Arrange broccoli in a ring at the edge of a serving plate.

Add the remaining 2 tablespoons of vegetable oil to your wok or skillet.

Lift the beef from the marinade and stir-fry for 1 minute.

Add the marinade and cook, stirring until glazed.

Pour into center of broccoli and sprinkle almonds over top.