

# Slow Cooker Pepper Steak

## Ingredients:

- 2 lbs top sirloin or round steak
- 4 tablespoons cornstarch
- 2 teaspoons minced garlic
- ¼ teaspoon baking soda
- ⅔ cup soy sauce
- 2 tablespoons crystallized ginger
- 1 yellow onion, thinly sliced
- 2 (14.5 oz.) cans petite diced tomato, drained
- 3 tablespoons brown sugar, lightly packed
- 3 tablespoons soy sauce
- 1 tablespoon Worcestershire sauce
- 3 large green bell peppers, thinly sliced
- 1 cup beef broth
- 1 teaspoon minced garlic
- 1/4 - 1/2 teaspoon ground cayenne pepper
- 1/4 teaspoon ground ginger
- ¼ cup crystallized ginger, diced
- 3 tablespoons each cornstarch and water



## Directions:

- Remove the fat and slice the top sirloin or round steak into 1 ½ inch strips.
- Place in a large resealable bag. Add the cornstarch, minced garlic, and baking soda. Massage into the meat. Add the soy sauce and crystallized ginger to the bag. Seal the bag and massage again, place the bag in the fridge overnight.
- Place sliced yellow onions into the crockpot. Pour in the drained chopped tomatoes. Add the brown sugar, soy sauce, Worcestershire sauce, sliced green bell pepper, beef broth, minced garlic, cayenne pepper, ground ginger and crystallized ginger.
- In a small bowl, whisk together the cornstarch and water. While stirring constantly, add to the crockpot.
- Discard the marinade and add the meat. Cover and cook on low for 6-8 hours.

