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# Teriyaki Beef Sirloin

*Sendik's Fine Foods*

*Internet Address: Access our online cookbook at [www.sendiksfinefoods.com](http://www.sendiksfinefoods.com)*

Servings: 4

**2 pounds beef sirloin, sliced 1/8" thick**  
**1 red onion, julienned**  
**1 bok choy, chopped**  
**1 1/2 pounds bean sprouts**  
**2 red pepper, julienned**  
**1 pound sugar snap peas**  
**10 ounces waterchestnuts, sliced**  
**3 tablespoons olive oil**

## SAUCE

**1/2 cup peanut butter**  
**2 cloves garlic, minced**  
**1 cup beef stock**  
**4 tablespoons soy sauce**  
**1/4 teaspoon red pepper flakes**

## MARINADE

**1 cup Teriyaki sauce**  
**5 cloves garlic**  
**1/2 cup sherry**  
**1/4 cup brown sugar**

Slice the meat in thin strips. Prepare the marinade and marinate the meat for a minimum of 2 hours.

Prepare all of the vegetables for cooking.

Heat a large sauté pan over medium-high heat. Add 3 tablespoons of olive oil. Add the meat and stir briskly for 1 minute. Add the red onion, bok choy, bean sprouts, red peppers, snap peas and waterchestnuts. Sauté for 2 minutes. Add beef stock, peanut butter, garlic, soy sauce and red pepper flakes. Turn the heat down to low and stir until all of the sauce ingredients have formed a sauce.

Serve over rice pilaf.

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**Beef/Veal Entrees**