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## Beef & Broccoli Stir-Fry

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| <b>½ pound boneless tender beef steak</b>        | <b>1 clove garlic, minced</b>                      |
| <b>2 tablespoons cornstarch, divided</b>         | <b>1 pound fresh broccoli, trimmed</b>             |
| <b>4 tablespoons Kikkoman Soy Sauce, divided</b> | <b>3 tablespoons peanut oil, divided</b>           |
| <b>1 teaspoon sugar</b>                          | <b>1 onion, chunked and separated</b>              |
| <b>2 teaspoons minced fresh ginger root</b>      | <b>1 carrot, cut diagonally into ⅛-inch slices</b> |

Cut beef across grain into thin slices. Combine 1 tablespoon *each* cornstarch and soy sauce with sugar, ginger and garlic; stir in beef. Let stand 15 minutes. Meanwhile, remove flowerets from broccoli; if large, cut in half lengthwise. Cut stalks crosswise into ⅛-inch slices. Combine remaining cornstarch and soy sauce with 1 cup water; set aside. Heat 1 tablespoon oil in wok or large skillet over high heat. Add meat and stir-fry 1 minute; remove. Heat remaining oil in same wok. Add broccoli, onion and carrot; stir-fry 4 minutes, or until vegetables are tender-crisp. Stir in meat and soy sauce mixture; bring to boil. Cook and stir until sauce thickens. Serve immediately. Makes 4 servings.

