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## Pork and Beef Steak

## Ingredients

1 kilo sliced tender pork or beef steaks  
2 tablespoon lemon juice  
1 cup soy sauce  
4 cloves of garlic  
1 medium size ginger - crushed  
1 teaspoon ground black pepper  
2 medium size onions, sliced in rings  
½ cup cooking oil

## Preparation

- 1 Marinate the pork or beef steak in lemon juice, garlic, ginger, soy sauce and pepper for at least 30 minutes.
- 2 Heat cooking oil, add the marinated pork or beef steak and cook slowly until done.
- 3 Increase heat for few minute to brown steaks.
- 4 Add the sliced onions and continue to cook for another minute.
- 5 Serve including the oil and sauce.
- 6 Best served with hot plain rice.

## Cooks Note

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