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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