

Garlic Steak Bites

Ingredients

12 oz Sirloin Steak (cut into cubes)
6 clv Garlic
1 1/2 T Vegetable Oil
0 ds Salt
0 ds Ground Black Pepper
0 ds Garlic Powder
1 T Rice Wine
1 T Soy Sauce
1/2 t Baking Soda
1 Green Onion
1 T Unsalted Butter

Instructions

1. Place steak in a bowl and marinate with 1/2 tablespoon oil, salt, pepper, garlic powder, 3 cloves minced garlic, soy sauce, rice wine, and baking soda. Set aside for 10-20 minutes.
2. In a pan, drizzle in 1 tablespoon oil, and once the pan is hot, add in 3 cloves of sliced garlic. Let the garlic fry for 2-3 minutes until crispy and brown. Remove the garlic, and turn the heat up to medium-high.
3. Add in the steak cubes and let them sit for 1 minute. After 1 minute, fry on high heat for another 2-3 minutes. Add back in the garlic.
4. Add in butter and fry for another 1 minute. Garnish with green onion and enjoy!