



# BEEF STEAK

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Beef steak can be your mainstay menu reference to process the beef you have. Beef steak is one of the western food menus that is favored by various groups, from children to adults.

## Ingredients

- 250 grams of beef, sliced according to taste
- 4 cloves garlic (crushed)
- Pepper powder (to taste)
- Salt to taste
- Sugar (to taste)
- Beef broth powder (to taste)
- Sweet soy sauce (to taste)
- Right amount of oil
- 1 lime, squeeze the water
- Water

## Preparation Steps

- Coat the beef with lime and let it rest for about 5 minutes.
- Prepare the skillet.
- Coat the beef with ground spices, salt, ground pepper, ground beef broth, sweet soy sauce and a little sugar.
- Grease the meat with oil according to taste and then roast on a flat pan.
- Flip the meat until it is evenly cooked.
- Let the spices soak well in the meat, add a little water and let the spices thicken.
- When it is cooked, remove the steak and serve it on a serving plate.
- Steak with complementary ingredients according to taste.
- Also add tomato sauce or chili sauce or BBQ sauce to taste.