



# JACK & PAT'S

## Old Fashioned Butcher Shop

Specializing in Custom Cuts and Customer Service

### Pepper Steak

1 Flank steak (1 ½ - 2 lbs.)

Flour to coat steak

2 tbsp. oil

2 green peppers cut in 1" squares

1 cup beef bouillon

½ tsp. salt

1/8 tsp. peppercorns

1 clove of garlic

Score flank steak and cut into 6 pieces. Coat with flour. Brown on both sides in oil in large frying pan. Add green peppers, bouillon, salt, pepper, and garlic. Cover and simmer 2 hours till tender. Serve with rice or noodles.

10717 S Ridgeland Ave  
Chicago Ridge, IL 60415

Phone: 708-636-3437  
[www.JackandPats.com](http://www.JackandPats.com)