

## Simmered Beef and Tofu

2 cups beef broth  
5 tablespoon soy sauce  
2 tablespoon mirin (or dry white wine, or rice vinegar)  
2 teaspoons sugar

In a small bowl, add all ingredients; mix together. Add tofu. Let marinate for 1 hour or covered overnight in refrigerator. Take tofu out of broth, set tofu aside.

1 onion, sliced into ½ inch wedges  
5 ounces sliced shitake mushrooms  
3 mini peppers, cored and cut into slices  
14 ounces water-packed firm tofu, drained and pressed, cut into ¾ inch logs  
1 pound sirloin tip, thinly sliced

In a large frying pan, add beef broth. Bring to simmer; add onions, mushrooms, and peppers. Cover with lid; simmer for 4 to 5 minutes. Move veggies to side of pan, add tofu; heat. Move tofu to side, Add meat; simmer until cooked through. Serve immediately.

Yield: 4 to 5 servings