



Donated by Allen & Myra Charleston

Gingered Stir-Fry

2 emu flank steaks, sliced into ¼” strips
oil for searing
½ cup honey
¼ cup soy sauce
¼ cup sliced green onion
1 tablespoon cornstarch
2 cloves garlic, minced
8 cups hot cooked rice

Sear the meat quickly and transfer to platter.

Mix honey, soy sauce, onion, cornstarch and garlic.

Heat over medium to low heat until thick and bubbly.

Add meat. Heat thoroughly.

Serve over rice.