


International Cooking

Foreign Cuisine With A Touch Of Americana

(NAPSA)—A soft drink whose name and logo are known around the world is increasingly being incorporated into many other countries' cuisines.

Amusingly, when Coca-Cola first became available in China, there was a bit of apprehension; the name roughly translated to "bite the wax tadpole." Linguistics experts got right on the problem and came up with a sound-alike phrase which means, more appropriately, "may the mouth rejoice."

Here at home, family and friends may rejoice at the succulent flavor of this delicious dish—flavored with Coca-Cola—that brings a touch of the Orient to the dinner table:

Chinese Pepper Steak *Makes 6 servings*

- 1 to 1½ lbs. boneless top round or sirloin steak
- 2 Tbsp. oil
- 1 clove garlic, minced
- 1 tsp. salt
- 1 cup canned, undiluted beef broth (bouillon)
- 1 cup thinly sliced green pepper strips
- 1 cup thinly sliced celery
- ¼ cup thinly sliced onions
- ¾ cup Coca-Cola, divided
- 2 medium, ripe tomatoes
- 2½ Tbsp. corn starch
- 1 Tbsp. soy sauce
- Hot cooked rice



In sauerbraten, Chinese pepper steak and more, Coca-Cola serves as a versatile ingredient.

Trim all fat from meat and cut into pencil-thin strips. In deep skillet or Dutch oven, heat oil, garlic and salt. Add meat and brown over high heat about 10 minutes, stirring occasionally with a fork. Add beef broth, cover and simmer 15 to 20 minutes, or until meat is fork-tender. Stir in green pepper, celery, onions and ½ cup Coca-Cola. Cover; simmer 5 minutes. Do not overcook; vegetables should be tender-crisp. Peel tomatoes, cut into wedges and gently stir into meat. Blend corn starch with the remaining Coca-Cola and soy sauce. Stir into meat and cook until thickened, about 1 minute, stirring lightly with fork. Serve over hot rice.

For more recipes, visit the Web site at www.coca-cola.com.