

# BEEF TERIYAKI



## Ingredients

Servings: 10

- 1/4 teaspoon baking soda
- 1/4 cup water
- 2 1/2 pounds beef ribeye, cut into 2-inch strips
- 1/2 cup teriyaki sauce
- 1 cup scallion, chopped
- In a small bowl, combine the baking soda and water; pour over the beef and toss together until the water is absorbed.
- Pour the teriyaki sauce over the beef and mix it with the beef until the meat is thoroughly coated.
- Marinate for at least 2 hours .
- To cook the beef, grill 4 ounces of marinated beef on a clean, hot grill until desired doneness is achieved.
- Serve immediately over steamed rice. Garnish with the scallions.

## Side dishes

- Asian-Blend Vegetables
- Steamed Rice

