



## Sweet and Sour Leftover Roast

### INGREDIENTS

1-2 cup(s) cold beef or pork  
2 onions, sliced lengthwise  
1 clove garlic  
Oil  
1 tablespoon cornstarch  
1 cup water  
1 tablespoon vinegar  
2 tablespoons soy sauce  
2 tablespoons brown sugar  
1-2 green peppers  
1 teaspoon Accent

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### DIRECTIONS

- Heat heavy frying pan. Add oil, crushed garlic, meat and onions. Heat until hot and brown. Mix water and cornstarch; add. Add remaining ingredients and cook slowly for 20 minutes. Serve with rice.

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