

Pepper Steak

Recipe By Julie Hauser



Cooking and Prep:  10
h

Serves:  6

No Allergens

Preference: Meat

Difficulty: Easy

Occasion: Passover

Diet: Gluten Free

Source: Family Table by
Mishpacha Magazine

This is another recipe inspired by the Yeshivas Darchei Torah cookbook. The original recipe, by Zipporah Heinemann, calls for soy sauce and flour, both no-no's for Pesach, so I adjusted. Pepper steak shrinks when it cooks, so it's easy to make a lot of it in a crockpot. It's a great supper choice for after a Chol Hamoed outing. Pair it with sweet potato discs or a fresh lettuce salad and/or soup and you're set! [Read more about Julie's method for easy Pesach cooking: Pesach While You Sleep.](#)

Ingredients (8)

Main ingredients

- 3 lbs (1.3 kg) pepper steak
- 1/4 cup Cream Malaga wine (can be omitted if you don't have any)
- 2 sliced onions, or 2 cubes [Gefen Frozen Sautéed Onions](#)
- 1/2 cup [Gefen Ketchup](#)

- 1/4 cup brown sugar or **Gefen Honey**
- 1/2 cup orange juice
- 3–5 red or orange peppers, sliced long

Sommelier Suggests

- Capcanes Peraj Petita**
-

Start Cooking

Make the Pepper Steak

1. Line crockpot with liner. Add pepper steak and remaining ingredients. Cook overnight on low.
2. Freeze in a pan lined with parchment paper for best results. Be sure to freeze the meat with the sauce, or it will dry out when reheated.

Note:

To make this recipe with only 1 pound (.5 kilogram) of meat, use ¼ cup ketchup, ¼ cup orange juice, and 1 tablespoon brown sugar, plus 2 tablespoons wine for added moisture.