

# Sweet Steak Appetizer with French Fries

Recipe By *Chanie Nayman*



Cooking and Prep:  40  
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Serves:  6

No Allergens

Preference: Meat

Difficulty: Easy

Occasion: Passover

Diet: Gluten Free

Source: Family Table by  
Mishpacha Magazine

Yes, I know, it's so much sugar, in meat? What does it need it for? Just a small amount of this dish is all you need to whet your appetite. I like it because it offsets all that matza...

## Ingredients (7)

### Main ingredients

- 1 onion, diced
- 1 tablespoon oil, for frying
- 2 cloves garlic, minced or 2 cubes **Gefen Frozen Garlic**
- 1/2 cup sugar
- 1/2–1 jalapeno pepper (depending on your taste), diced

1 and 1/2 pound pepper steak or fillet steak, cut into 3/4 inch chunks

2 stalks celery, sliced

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## Start Cooking

### Prepare Steak Appetizer

1. Heat oil in a large frying pan. Sauté onion for 15 minutes, until golden brown. Add garlic and sugar and allow the sugar to dissolve into the onions. Add jalapeno pepper and meat and cook until the meat looks cooked through, approximately 10–15 minutes. Add celery and stir. Cook for one minute more and remove from heat.

**Tip:**

Serve with deep fried or roasted potato sticks. (If your custom permits, leave the skin on.)