

# HAWAIIAN FUDGE SAUCE

## White Chocolate Ginger Fudge Sauce Beef Stir Fry with Vegetables

Ingredients for 2 or 3 servings:

1 pound flank steak, cut across the grain into strips for stir frying

2 teaspoons cornstarch (or your usual stir-fry thickener)

4 tablespoons (bitter) orange marmalade

8 to 12 ounces broccoli florets, fresh, cut from stems

8 ounces julienne jicama in bite-sized lengths

2 tablespoons reduced-salt soy sauce

$\frac{1}{4}$  cup WCGFS

$\frac{1}{4}$  cup (or slightly more) roasted, unsalted macadamia nut pieces ("baking pieces")

Oil for stir fry (probably 1 tablespoon or slightly more)

Preparation:

Coat the beef strips with the corn starch by tossing in a bowl or bag. Heat the oil in a wok or large, non-stick skillet and fry the beef till cooked through, about 5 minutes. Turn heat to low and add broccoli, jicama, marmalade, soy sauce and WCGFS. Stir for one minute, then cover and allow to simmer for up to five minutes. Sauce will thicken.

Finish and serve:

Serve stir fry over two scoops rice, garnished with macadamia nuts.