



January:

15th-Book Club 11:00am

23rd-Wacky Wednesday 2-4pm

Start of Wednesday Club Spring Session 5:45-7:15

<u> 26th</u>– MERT Annual Soup and Dessert Lunch 11am-1pm

Community **Crafting Day** 9am-5pm

American Legion **Stag Supper**

February 2nd, 2019

5:30-7:00pm Minburn Legion Hall

Local Spotlight MERT Soup and Dessert Lunch January 26th 11am-1pm a mumc

Easy Beef and Broccoli

Ingredients

5 tablespoons vegetable oil 1 lb boneless beef sirloin steak, very thinly sliced 4 cups broccoli florets 2 cups thinly sliced onion 1 cup ProgressoTM beef flavored broth (from 32-oz carton) 2 tablespoons packed brown sugar 1 tablespoon chili garlic sauce 1 teaspoon ground ginger 2 tablespoons soy sauce 2 tablespoons cornstarch 2 cups cooked white rice

Steps

- 1-In 12-inch skillet, heat 3 tablespoons of the oil over mediumhigh heat. Cook beef in oil in batches, 1 to 3 minutes per side, until cooked through. Using tongs, transfer to plate.
- 2-Add remaining 2 tablespoons oil • to skillet; add broccoli and onion and cook 3 to 5 minutes over medium-high heat, until vegetables soften. Add broth, brown sugar, chili garlic sauce and ginger to skillet; heat to simmering. A Small Town with a Big Heart
- 3-Meanwhile, in small bowl, beat soy sauce and cornstarch with fork. Stir cornstarch mixture and beef into mixture in skillet. Return to simmering, and cook 30 to 60 seconds longer or until mixture thickens. Serve over rice.



Extended through

March!

Plan on coming to the Legion Hall on Tuesday, February 12th & Tuesday March 12th from 4-6pm for the opportunity to purchase fresh fruits & veggies at a low cost. This pop-up produce stand is made possible through a pilot program with Waukee Area Christian

Services.



City Hall Hours: M,T,Th,F 8-5 (closed 12-1 for lunch) Closed Wednesday/Sunday Phone: 515-677-2245

