Steak Fajitas

1 c. soy sauce
¼ c. honey
1 T. Worcestershire sauce
1 tsp. minced garlic
1 tsp. ground ginger
1 c. water
2 lb. sirloin or flank steak
1 red bell pepper, cut in thin strips
1 green bell pepper cut in thin strips
1 onion, thinly sliced

Mix together the first six ingredients in a bowl. Place steak in a glass bowl. Reserve ¼ cup of marinade and pour remaining over the steak. Cover and marinate in refrigerator, overnight. Drain meat, peppers and onion. Stir-fry until meat is done, adding reserved marinade as needed to prevent sticking. Serve with warmed flour tortillas.