

# From the kitchen of the Winery at Wilcox



## Beef Tips

- 1 lb. of trimmed beef sirloin tips
- Coarse black pepper

### MARINADE

- 1 cup Merlot or other dry red wine
- 1/2 cup of olive oil
- 1/2 tsp coarse black pepper
- 2 TBS Worcestershire sauce
- 2 TBS A-1 sauce
- Flour

- Cooked broad noodles

MIX all ingredients well. Add beef tips. Turn meat often to coat. Allow to sit in refrigerator for at least one hour. \*The longer the meat sits, the stronger the flavors of the marinade. Remove the beef and sauté in hot frying pan. When Beef is seared and browned, add half of the marinade sauce. HEAT until it comes to a boil. Reduce heat and allow cooking. ADD thickening (Flour and Water). Serve over broad noodles. Garnish with parsley and a sprinkle of black pepper