



REDWOOD CREEK.



SAVORY CABERNET SAUVIGNON BEEF TIPS

INGREDIENTS

2 lbs beef sirloin tips
8 oz package fresh baby Portobello mushrooms, sliced
10 ¾ oz can cream of mushroom soup
½ cup Redwood Creek Cabernet Sauvignon
1 oz package dry onion soup mix
8 oz container sour cream
1/8 tsp pepper

INSTRUCTIONS

Grill beef sirloin on grill, cut into 1 inch pieces. In a cast iron Dutch oven, combine sirloin and remaining ingredients. Place over indirect heat, cook until sauce thickens. Depending on heat of coals, beef tips may cook within one hour, but cooking slowly (approximately two hours) is preferred to achieve desired tenderness. Serve over noodles or rice.