

Tyrolian steak with onions (For 4 Persons)

<u>Meat</u>	4 Entrecôte
<u>Vegetables</u>	400 g onions
<u>Another</u>	60 ml oil to fry the onions 50 ml oil to fry 1/8 L red wine ¼ L meat soup
<u>Conditions</u>	1 teaspoon paprika 2 tablespoons sliced parsley pepper salt



- Peel the onion and cut into rings (possibly with machine)
- Fry the onion in hot oil until they became brown. (15 minutes), drain excess fat, salt. Pour the red wine and the meat soup over the meat.
- Cut from the sirloin steak the edges so the meat doesn't cook the bulge. Season with salt, pepper and paprika.
- Heat the oil in a pan. Put the meat in and sauté about 3 minutes, turn the meat and cook 1 minute. The meat should still be pink inside.
- Give the meat out from the pan and place it on a preheated plate. Pour off the excess fat, and pour with the onion sauce and bring it to a boil.
- Give the meat again in the sauce, serve with onion sauce and parsley.

Tip

- Serve with fried potatoes, mashed potatoes, steamed rice, grilled tomato and bacon.