

## Tyrolian steak with onions (For 4 Persons)

Meat 4 Entrecôte

Vegetables 400 g onions

Another 60 ml oil to fry the onions  
50 ml oil to fry  
1/8 L red wine  
¼ L meat soup

Conditions 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.

