



# Sirloin Tips and Mushrooms

## Ingredients

- 3 tablespoons olive oil
- 3 cloves garlic, minced
- 1 1/2 pounds beef sirloin
- 1 (16 ounce) can mushrooms, with liquid
- 1 (8 ounce) can tomato sauce salt to taste
- freshly ground pepper, to taste
- 3/4 cup red wine

## Directions:

Cut beef into cubes. In a large skillet over medium/high heat, heat the olive oil and brown beef cubes with the garlic.

Add mushrooms with liquid, tomato sauce, salt, pepper and red wine. Cook for 30 minutes or until beef cubes are tender. Add a little more wine while cooking if desired.

