

THE CZAR'S SIRLOIN



Ingredients:

1 20 oz. pkg. refrigerated red potato wedges
1 large onion, chopped
3 cloves garlic, minced
2 T butter
12 - 16 oz. boneless beef sirloin, thinly sliced into bite-sized strips
4 small apples, halved and cored
1 c apple cider or apple juice
1 8 oz. carton sour cream
Salt and pepper
Makes 4 Servings

Directions:

In a large skillet cook potatoes, onion and garlic in hot butter over medium-high heat about 8 minutes or until nearly tender. Stir in meat. Cook and stir about 3 minutes more or until meat is desired doneness; remove meat and potatoes to serving platter. Cover; keep warm.

In same skillet, cook apples, cut side down, in pan drippings about 2 minutes or until browned. Stir in apple cider. Bring to boiling; reduce heat. Simmer, covered for 6 to 8 minutes or until tender; remove apples from skillet with slotted spoon to platter. Cover; keep warm. Remove skillet from heat.

For sauce, whisk sour cream, salt and pepper into juices in skillet until smooth. To serve, spoon sauce over steak, potatoes and apples.