

Our State eats

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Sirloin Beef Tips With Peppers & Onions

Yield: 4 servings.

- 2 tablespoons Worcestershire sauce
- 1 teaspoon red wine vinegar
- 1 tablespoon light brown sugar
- 3 tablespoons vegetable oil, divided
- 2 cloves garlic, minced
- 2 pounds top sirloin or New York strip steak, cut into 1-inch cubes
- 1 large sweet red bell pepper, cored, seeded, and sliced into bite-size pieces
- 1 large green bell pepper, cored, seeded, and sliced into bite-size pieces
- 1 medium purple onion, cut into thin wedges
- 1 teaspoon mesquite steak seasoning
- Freshly cracked black pepper, to taste

In a small bowl, whisk together Worcestershire, vinegar, brown sugar, 2 tablespoons vegetable oil, and garlic. Pour marinade into a plastic food bag with sirloin tips; refrigerate overnight.

Remove sirloin from bag and discard marinade.

Heat a tablespoon of vegetable oil in a large cast-iron skillet over medium-high heat. Add sirloin tips in a single layer to



hot skillet. Cook for 2 to 3 minutes for medium-rare, up to 5 to 7 minutes to your preferred doneness. Remove from pan and allow sirloin tips to rest.

Return skillet to stove. Over medium heat, add peppers and onions. Season with steak seasoning and black pepper to taste. Cook for 5 minutes, scraping the brown bits from the bottom of the skillet. Cook until edges are browned and just fork tender. Add the sirloin beef tips back to the pan. Stir until heated through.

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