



John's Sirloin Tips

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This is my version of Ponderosa's Sirloin Tips. Equally just as good if not better, depending on the spices you use. This is a quick meal. And it is also one of my personal favorites. Steak, baked potato, and brown and serve rolls. With mushrooms, onion, and bell peppers on the side. Woowoo!!!

- 1 Sirloin or Ribeye Steak (cut into chunks)
- 1 ½ tsp. Olive Oil
- Poultry Seasoning (a pinch, or about 1/16 tsp.)
- Steak Seasoning (a pinch, or about 1/16 tsp.)
- 2 tsp. Minced Garlic
- 1 - 6.5 oz Can Mushrooms (drained)
- ½ C. Chopped Onions
- 1/3 C. Chopped Bell Pepper
- 1 Beef Bouillon Cube
- ⅛ C. Water

Cut up steak. Place in skillet with olive oil. Sear on medium high heat until done (this goes quick about 7 - 10 minutes). You want to cook the steak quickly, if making more than one steak you want to use a big enough skillet where all the steak is in contact with the bottom of the pan. When steak is done, remove from the skillet and place in aluminum foil and wrap up to keep warm. In the same skillet place the mushrooms, onion, bell pepper, bouillon cube, and water. Cook on medium high heat until liquid is mostly gone, and onions start to caramelize a little. When about done, put steak on a plate. Dump mushroom mixture on or beside steak. Enjoy!

I usually put a potato in the microwave to cook while I am preparing the steak. I will wrap it in aluminum foil when it is done to stay warm. In addition, I will make some brown and serve rolls in my toaster oven. Gooood stuff!!!