

Beef Burgundy

Ingredients:

- 3 ½ lbs sirloin tip, sliced into finger length strips
- 1 ½ cups beef broth
- ½ cup 18 YR TRADITIONAL BALSAMIC
- 1 can cream of mushroom soup
- 1 cup mushrooms (fresh or canned)
- 1 cup Burgundy wine
- 1 medium onion, minced
- 1 Tbsp Parsley

Preparation:

- Place meat in 9x13 baking dish or casserole. Mix remaining ingredients well and pour over meat. Stir to combine. Bake, uncovered 2 ½ at 325 degrees.
- Thicken with 2 tbsp of cornstarch if needed.
- Serve over noodles or rice.

Serves 6