

Spicy Jalapeno Beef Tips

Servings: 4

Source: Rick Bayless' "Salsas That Cook"

Ingredients

- 2 Bacon Drippings, Or Olive Oil
- 1¼ lbs. Sirloin, Strip, Rib-Eye, Or Tenderloin, Cut Into 1" Cubes
- Salt
- 1 large White Onion, Thinly Sliced
- ⅓ cup Red Wine Or 1 Tbsp Worcestershire Sauce
- 1 (15 oz) can Diced Tomatoes, Drained
- 2 cups Roasted Jalapeno-Tomato Salsa, See "Appetizer List"
- ½ Sliced Pickled Jalapenos, Well Drained (optional)
- ⅓ Fresh Cilantro, Chopped

Method

1. In a large heavy skillet, heat the bacon drippings, lard or oil over medium-high. Sprinkle the meat liberally with salt. When the fat is quite hot, lay in the meat cubes in an uncrowded layer and quick-fry, stirring and turning them all regularly, until nicely browned, 4-5 minutes. Remove with a slotted spoon to a plate. (If you cut into a cube of meat, it should be cooked no more than about medium-rare).
2. With the skillet still on the heat, add the onion and cook, stirring, for 4-5 minutes until golden, then add the wine or Worcestershire and stir as it quickly evaporates. Next add the tomatoes and stir regularly for 2 to 3 minutes as they darken and any liquid they lose evaporates (this will sweeten them considerably). Lastly add the salsa, optional pickled jalapenos and cilantro. Bring to a simmer, then reduce the heat to medium. Taste the sauce and season with salt if necessary.
3. Return the meat to the pan along with any juice that has accumulated on the plate. Heat through or simmer for a couple of minutes if you like your meat more done, then spoon onto a warm platter and garnish with herb sprigs. Dinner is ready.