

Fillet Steak with Shiraz Onion Sauce



Method:-

Ingredients:-

Fillet Steaks - per person

Red onions – 300 grams

Oil – 50 ml

Shiraz – 200 ml

Water – 1 Litre

Brown Gravy powder – 100 grams

- Cook the steak to the desired liking
- Cook the onions slowly in the oil until caramelised.
- Add the shiraz and reduce by half then add the water.
- Whisk in the brown gravy and whisk until boiling.

- Serve by pouring the onion sauce over the steaks. Enjoy with a side salad and some chunky Beer Batter Fries**

**Check out our recipe for Beer Batter Fries