

Puntas de Filete

Servings : 4

Amount	Measure	Ingredient - Preparation Method
2	tablespoons	vegetable oil
1 1/2	pounds	tenderloin, top sirloin or other tender boneless beef - 1" cubes
2	tablespoons	butter
1	medium	onion - diced
3		serrano pepper - minced
2		garlic clove - minced
3	cups	canned crushed tomatoes
1	cup	beef stock
1		bay leaf
		salt

In a dutch oven or large saucepan, warm the oil over high heat. Brown the meat in the oil, turning frequently for 4-5 minutes. With a slotted spoon, remove the meat and reserve it.

Reduce heat under pan to medium and add butter. When the butter is melted, stir in the onion and saute until soft. Mix in serranos and garlic and saute for a few minutes. Add tomatoes, stock, bay leaf and salt. Simmer sauce for 10-15 minutes. Stir in meat and heat through.