



Wine can fix everything in this world. And when you put wine and beef together you are truly unstoppable. My red wine beef stir fry tastes like magic!

### Ingredients

1/2 a kg of beef, cubed

1 red onion, diced

4 garlic cloves, minced

2 tomatoes, grated

1/4 teaspoon of dried thyme

1/4 teaspoon of dried sage

1 teaspoon of dried pepper

3/4 cup of wine

1/2 red and 1/2 yellow bell pepper, finely diced

Salt to taste

## Method

Dice your beef and put it to boil together with the thyme, sage and black pepper. Ensure the water completely dries out so that you still retain the spices. If you prefer to lightly fry the beef, do so but add the spices too at this point. After it is done, set it aside.

Add the finely chopped onion, the crushed garlic and the peppers in a sufuria with heated oil and allow them to cook until the garlic is fragrant and the onion has softened.

Add the grated tomatoes and 1/2 of the red wine. Let this simmer for about 3-5 minutes then add your beef. Mix it in and cover with a lid. Allow this to simmer for about 5-10 minutes so that all the flavors marry.

After this time has lapsed, add the remaining wine and mix it in. Give it another 2 minutes then garnish and serve.



SERVE WITH: Rice/Ugali/Chapati together with a side of creamed spinach

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This recipe was brought to you by Kaluhi's Kitchen from: <http://www.kaluhiskitchen.com/red-wine-beef-dry-fry/>