

Steak with Red Wine

Ingredients

**1 each whole sirloin steak
2 cup dry red wine
2 teaspoon oregano
1 tablespoon black pepper
1 teaspoon salt
2 tablespoon chopped parsley
1 teaspoon chopped garlic
1 tablespoon cooking oil
2 cup mushrooms, halved
1/2 cup chopped onions
1 tablespoon Worcestershire sauce**

Directions

Cut sirloin steak into individual serving pieces. Marinate steak in next six ingredients for eight hours. When ready to prepare, sauté mushrooms and onions in oil; set aside. Brown steak in skillet. Add Worcestershire sauce, mushrooms and onions; simmer for 1/2 hour over low heat. Remove steak, mushrooms and onions to a large casserole and cover. With remaining pan juices, prepare a gravy; pour over steak. Serve with cooked egg noodles.