

# Saucy Swiss Steak and Spuds

Serves 4-6

**2 bottles**      **A1™ Original™ or Zesty Steak Sauce™**  
2 lbs.            Blade simmering steak  
1/2 cup          Red wine (optional) and tomato juice  
1                 Spanish onion, cut into strips  
1                 Small red & green peppers, cut into strips  
1 lb.             Whole baby new potatoes or regular red potatoes cut into 2-inch chunks

- Season steak with salt & freshly ground pepper to taste.
- Heat a large lightly oiled pot over medium-high heat. Brown steak on all sides.
- Add remaining ingredients, plus A1 Sauce to pot, stir well & bring to a boil.
- Cover & simmer for 60 to 90 minutes, or until beef is tender.
- Serve with extra A1 Steak Sauce

## Quick Tip

If desired, omit red wine and use extra 1/2 cup (125 mL) tomato juice instead.