

Fall Favorite Beef Medley

- 1 1/2 lbs. sirloin steak
- 1 1/2 cups beef broth
- 1 small can (6 oz.) apple juice concentrate
- 1 small onion, finely chopped
- 2 cups peeled & diced apples
- 1 pkg. (12 oz.) peeled & diced butternut squash
- 2 cloves garlic, minced
- 1 tsp. salt
- 1/4 tsp. black pepper
- 1 tsp. dried thyme
- 1/4 tsp. allspice
- 2 Tbsp. cornstarch mixed with 4 Tbsp. cold water

Garnish: Warm cornbread (optional)

Pan-grill sirloin steak until medium; when done, cut into cubes and set aside, keeping warm. While steak is grilling, combine rest of ingredients (except cornstarch and water) in 4-quart saucepan and simmer, covered, for 10-15 minutes or until squash and apples are tender. Stir in cornstarch/water mixture and simmer until thickened. Fold in steak cubes. Serve with warm cornbread, if desired.

Preparation time: 15 minutes

Cooking time: 10-15 minutes

Servings: 6