

Dana's Dish

Beef Tips with Gravy

Ingredients:

2 pounds stew meat, cubed into bite sized pieces
1/2 stick of butter
1 large onion, chopped
1 tablespoon minced garlic, more or less to taste
8oz. container of sliced mushrooms
1 red bell pepper, chopped
1 green bell pepper, chopped
1/2 cup flour
4 tablespoons vegetable oil, or more
32oz. container of beef broth (4 cups)
4 dashes of Worcestershire sauce
1 tablespoon ketchup
dash of thyme, parsley and paprika (or Montreal steak seasoning)
1 packet of brown gravy mix, optional

Directions:

Melt butter in a large, deep skillet over medium heat, add onions, garlic, mushrooms and peppers. Sauté for about 10 minutes, stirring occasionally. Remove from pan to a bowl and set aside.

Dredge the cubed meat in flour/salt/pepper/garlic powder mixture. Make sure to coat well. I use a bowl and toss it all together.

Add oil to the skillet. Once the oil is hot, add the beef cubes and brown the coated meat all over, about 3-5 minutes. You just want a nice sear on the meat.

Once the meat is seared, add the broth, Worcestershire, ketchup and seasonings to



your taste. Stir to combine. The gravy will thicken as it heats up. Cover and simmer for 30 minutes or so. (Note: the longer you simmer, the more tender the meat will be.) Stir occasionally, scrapping up any brown bits.

Add the mushroom and veggies back to the skillet with the beef and gray. Simmer another 10 minutes. If too thick, add more broth or water. If the gravy is too thin, add a cornstarch/water slurry to thicken it up. Season to taste with salt and pepper or any spices you desire.

Serve over prepared mashed potatoes and a side of toasted garlic bread.

Enjoy!

Note: Let me know how the recipe turns out! Email me at info@livingwithdana.com. Enjoy!