

Photo Coming Soon



Slow-Cooked Comfort: Beef Tips and Gravy

INGREDIENTS

- 3 Tablespoon Olive Oil
- 2 ½ - 3 lbs stewed beef
- 4 Cups Beef Broth (more if needed)
- 2 teaspoons Garlic Powder
- 2 teaspoons Onion Powder
- 1 teaspoon Black Pepper
- Salt to taste
- 1 Tablespoon Worcestershire Sauce
- 2 Tablespoon Cornstarch
- 2 Tablespoons Cold Water

DIRECTIONS

1. Sear stewed beef in oil until browned on all sides, but not cooked completely.
2. Pour in beef broth, then add garlic powder, onion powder, black pepper and salt.
3. Cover and simmer on low heat for between 1 1/2 - 2 hours, or until fork tender and falls apart easily.
4. Once the beef is done, use a slotted spoon to remove the beef from the broth. Cover it to keep it warm.
5. Add Worcestershire sauce to the broth.
6. In a small bowl, make the cornstarch slurry by whisking together the cornstarch and water until completely smooth. Slowly pour the slurry into the broth while whisking constantly. Continue adding slurry until the gravy reaches your desired consistency.
7. Once the gravy is thick enough to coat the back of a spoon, add the beef back to the pot and stir to combine.
8. Enjoy!

NOTES

- **Don't Rush The Beef**

The beef takes a long time to become tender. If the beef is still tough after 1½ hours, keep cooking. Tough beef doesn't mean you've done something wrong. It simply needs more time to break down and become tender.

- **Add The Slurry Slowly**

Make sure to add the cornstarch slurry in slowly. You can always add more slurry if the gravy is too thin, but it is much harder to fix gravy that is too thick.

- **Storing The Leftovers**

If you are like me and love having leftovers, then here you go. Store leftover beef tips and gravy in an airtight container in the refrigerator for up to 3-4 days.