



Beef Tips



Prep
15 m

Cook
2 h

Ready In
2 h 15 m

Recipe By: denisef

"My husband loves this. Melts in your mouth and its easy!!! Serve over rice or egg noodles."

Ingredients

3 tablespoons vegetable oil	1 teaspoon garlic powder
1 onion, chopped	1 teaspoon salt
2 pounds cubed beef stew meat	1 teaspoon ground black pepper
2 cups water	1 (.75 ounce) packet dry brown gravy mix
1/4 cup soy sauce	1 cup water
1/4 cup Worcestershire sauce	

Directions

- 1 In a large skillet heat oil over high heat. Saute the onion until almost translucent.
- 2 Add the stew meat and cook on high heat until meat is browned on all sides; about 3 to 5 minutes.
- 3 Pour 2 cups water, soy sauce, and Worcestershire sauce into the skillet. Stir in garlic powder, salt and pepper. Bring to a boil and reduce heat. Cover and simmer for 1 1/2 to 2 hours.
- 4 Meanwhile combine the gravy mix with 1 cup water. Mix thoroughly and stir into the meat mixture. Bring to a boil stirring frequently until slightly thickened.