**Beef Tips**

RECIPE



**INGREDIENTS**

* 8 pounds beef stew meat
* Salt and pepper
* 12 tablespoons vegetable oil, divided
* 2 onions, chopped
* 12 cloves garlic, minced
* 16 cups low sodium beef broth
* 8 tablespoons Worcestershire sauce
* 4 tablespoon soy sauce
* 4 bay leaves
* Optional Ingredients:

sliced mushrooms, seasoned salt. Italian seasoning, thyme

**DIRECTIONS**

1. Add 4 tablespoons oil to large pot and heat on medium-high. Add onions and cook until tender and brown. Add garlic and cook 1 minute. Remove onions and garlic to a bowl and set aside.
2. Deglaze pan if needed with 1 cup beef broth. Pour liquid in bowl with onions mixture.
3. Season meat. Add remaining oil to pot and once heated add meat so pieces are browned on all sides.
4. Add remaining beef broth, onion mixture, Worcestershire sauce, soy sauce and bay leaves. Bring to a simmer and cook for 60-90 minutes or until the beef is tender.
5. Drain liquid to make gravy. Serve over potatoes, rice or pasta.

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| **Prep Time:** 15 minutes | **Cook Time:** 60-90 minutes | **Total Time:** 75-105 minutes | **Yield:** 24 servings |