

Beef Tips

Serves 6

3 tablespoons vegetable oil

1 onion, chopped

2 pounds cubed beef stew meat

2 cups water

1/4 cup soy sauce

1/4 cup Worcestershire sauce

1 teaspoon garlic powder

1 teaspoon salt

1 teaspoon ground black pepper

1 (.75 ounce) packet dry brown gravy mix

1 cup water

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.

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