Bubbie's Space

Simple Recipes ♥ Bold Flavors ♥ Made with Love



Bubbie's BEEF TIPS & ONIONS IN GRAVY

Tender beef tips simmered in a rich, savory brown gravy for a comforting, hearty meal the whole family will love.

INGREDIENTS

Beef Tips:

- 1½ lbs beef stew meat or sirloin tips, cut into bite-size pieces
- 1 tablespoon blite oil
- 1 tablespoon butter
- 1 large onion, sliced
- 3 cloves garlic, minced
- ½ teaspoon salt
- ½ teaspoon black pepper
- ½ teaspoon dried thyme
- ½ teaspoon dried rosemary

Brown Gravy:

- 2 cups beef broth
- 1 (1 oz) packet brown gravy mix (or ½ cup all-purpose flour)
- 1 tablespoon Worcestershire sauce
- 1 teaspoon soy sauce (optional)
- 1 teaspoon onion powder

Serve over mashed potatoes, noodles, or rice for a meal that warms the heart!

INSTRUCTIONS

1. **Brown the beef:** Heat olive oil and butter in a large skillet or Dutch oven over medium-high heat. Season beef tips with salt, pepper, thyme, and rosemary. Add to the pan and sear until browned on all sides. Remove and set aside.
2. **Sauté the onions:** In the same pan, add sliced onions and cook for 3–4 minutes until softened. Add garlic and cook for 30 seconds more.
3. **Make the gravy:** In a bowl, whisk together beef broth, brown gravy mix, Worcestershire sauce, soy sauce (if using), and onion powder until smooth.
4. **Simmer:** Return beef tips to the pan. Pour the gravy mixture over the beef. Bring to a simmer, then reduce heat to low. Cover and cook for 35–45 minutes, or until the beef is tender and the gravy has thickened. Stir occasionally.
5. **Serve:** Spoon over mashed potatoes, noodles, or rice and garnish with fresh parsley.

BUBBIE'S TIP

For extra rich flavor, add a splash of red wine or a teaspoon of tomato paste when making the gravy! ♥

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