



Cheryl's

BEEF TIPS

— IN —

BROWN GRAVY



Comfort Food Made Simple & Delicious!

Tender beef tips simmered in 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 olive oil
- 1 tablespoon butter
- 1 small onion, chopped
- 2 cloves garlic, minced
- ½ teaspoon black pepper
- ½ teaspoon salt
- ½ teaspoon dried thyme
- ½ teaspoon dried rosemary

Brown Gravy:

- 2 cups beef broth
- 1 (1 oz) packet brown gravy mix (or ¼ cup all-purpose flour + 2 cups beef broth)
- 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 Heat olive oil and butter in a large skillet or Dutch oven over medium-high heat.
- 2 Season beef tips with salt, pepper, thyme, and rosemary. Add to the pan and sear until browned on all sides. Remove and set aside.
- 3 In the same pan, add chopped onion and cook for 3–4 minutes until softened. Add garlic and cook 30 seconds more.
- 4 Return beef tips to the pan.
- 5 In a bowl, whisk together beef broth, brown gravy mix, Worcestershire sauce, soy sauce (if using), and onion powder until smooth.
- 6 Pour gravy mixture over the beef. Bring to a simmer, stirring to combine.
- 7 Reduce heat to low, cover, and simmer for 35–45 minutes, or until beef is tender and gravy is thickened. Stir occasionally.

Hearty, savory, and made with love – just like home cooking should be!

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



RICH & SAVORY FLAVOR

Perfect comfort food for any day!



TENDER & JUICY BEEF

Slow simmered to perfection!



MADE WITH HERBS

Simple ingredients, homemade taste!



FAMILY FAVORITE

A meal everyone will love!



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