



Comfort Food
MADE WITH LOVE



The Story Behind Bubbie's **BEEF TIPS & ONIONS IN GRAVY**

A HERITAGE OF SIMPLE INGREDIENTS, PATIENT COOKING & GENEROUS HANDS

FROM THE OLD KITCHEN

Long before brown gravy came in a packet, home cooks knew how to turn modest pieces of beef into something rich and comforting. Beef was cut into small pieces, browned when time allowed, and slowly simmered with onions until tender. Flour and butter transformed the cooking juices into a velvety gravy, making every bit of the meal nourishing and satisfying.

Recipes for beef stewed with onions and gravy appeared in American cookbooks by the mid-1800s, although no single cook can claim its invention. It was the kind of dish shaped in family kitchens - changed slightly with every pot and passed along through memory rather than ceremony.

Bubbie's version carries that tradition forward with garlic, thyme, rosemary, Worcestershire sauce and plenty of savory gravy. It is an old-fashioned lesson in kitchen wisdom: simple ingredients, patient cooking and a generous hand can make a meal that feels like home.

Historical reference: The National Cook Book (1856), "Beef Stewed with Onions."

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