



## **Beef Tips & Gravy (Serves 4)**

**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 teaspoons garlic powder**

**1 teaspoons salt**

**1 teaspoons ground black pepper**

**1 (.75 ounce) packet dry brown gravy mix**

**1 cups water**

## **Directions**

**In a large skillet, heat oil over high heat. Saute the onion until almost translucent.**

**Add the stew meat and cook on high heat until meat is browned on all sides; about 3 to 5 minutes.**

**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.**

**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.**