



Beef Tips with Gravy: The Sauce That Means Business

Description: "Beef Tips & Gravy: the comfort food champion that turns any meal into a stick-to-your-ribs event. Imagine tender chunks of beef swimming in a sea of savory gravy so rich, you might just be tempted to dive in headfirst. These beefy morsels are the perfect excuse to drown your mashed potatoes, noodles, or even your stress from Monday meetings. This dish is so hearty, even your spoon will feel like it's on vacation. So, get ready, because this gravy-laden delight is here to turn your dinner into an epic feast of saucy satisfaction!"

Ingredients:

Quantity	Ingredient	Note
2 tbsp	olive oil	
1 whole	Onion	chopped
10 1/2 oz	Beef Broth	
10 1/2 oz	French Onion Soup	
1 tbsp	Worcestershire Sauce	
1 whole	Bay Leaves	
1 whole	Salt	To taste
1 whole	black pepper	To taste
3 tbsp	Cornstarch	
1/3 cup	Water	

Steps:

Step	Description	Picture
Step 1	In a large Dutch oven, heat 1 tablespoon olive oil over medium-high heat. Season beef with salt and pepper and brown in small batches. Remove beef from pot and set aside.	
Step 2	Turn heat down to medium, add remaining oil and onion. cook until softened, about 10 minutes.	
Step 3	add beef broth, soup, Worcestershire sauce and bay leaf to the pot. Bring to a boil, cover and reduce heat to simmer 1 1/2 to 2 hours or until beef is fork tender.	
Step 4	To thicken gravy, combine cornstarch with 1/3 cup of cold water. Pour into the beef a little at a time while stirring until it reaches desired consistency.	
Step 5	Taste and season with salt and pepper. Discard bay leaf.	