

Beef Tips with Mushrooms: My Favorite Comfort Food Dinner

1.5 lbs beef stew meat or beef tips, cut into bite-sized pieces



TIME
7 min

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INGREDIENTS

1.5 lbs beef stew meat or beef tips, cut into bite-sized pieces
2 tablespoons vegetable oil
1 large onion, finely chopped
2 cloves garlic, minced
1 (8 ounce) package cremini mushrooms, sliced
3 tablespoons all-purpose flour
2 cups beef broth
1 tablespoon Worcestershire sauce
1 teaspoon dried thyme
Salt and black pepper to taste

Swaps and Notes:

Beef: Beef stew meat or beef tips work perfectly well. You can also use sirloin steak, cut into cubes.

Mushrooms: Cremini mushrooms are my preference for their rich, earthy flavor, but you can also use white button mushrooms.

Flour: The flour is essential for thickening the gravy. If you are gluten-free, you can use a gluten-free flour blend or a cornstarch slurry (1 tablespoon cornstarch mixed with 1 tablespoon cold water) to thicken the sauce at the end.

Herbs: Dried thyme is a classic pairing with beef and mushrooms. You can also use a pinch of dried rosemary.

Step-by-Step Instructions:

Prep the Beef: Pat the beef tips dry with a paper towel. Season them generously with salt and black pepper.

Sear the Beef: In a large Dutch oven or heavy-bottomed pot, heat the vegetable oil over medium-high heat. Add the beef tips in a single layer, making sure not to overcrowd the pan. Sear on all sides until they are golden brown. Remove the beef from the pot and set it aside.

SautØ the Vegetables: Reduce the heat to medium. Add the finely chopped onion and sliced mushrooms to the pot. Cook for 5-7 minutes, stirring occasionally, until the mushrooms have released their liquid and the onions are soft. Add the minced garlic and cook for another minute until fragrant.

Make the Gravy: Sprinkle the all-purpose flour over the vegetables and stir for 1-2 minutes until the flour is cooked and no longer looks raw. This is a crucial step! Gradually pour in the beef broth, stirring constantly to prevent any lumps. Stir in the Worcestershire sauce and dried thyme.

Simmer and Thicken: Return the seared beef tips to the pot. Bring the gravy to a simmer, then reduce the heat to low, cover, and let it cook for 15-20 minutes, stirring occasionally, until the beef is tender and the gravy has thickened.

Serve: Taste the gravy and adjust the salt and pepper as needed. Serve the beef tips and mushrooms hot, spooned generously over mashed potatoes or rice.

Tips for Success:

Don't Crowd the Pot: Searing the beef in a single layer is key to getting a beautiful brown crust. If you add too much beef at once, it will steam instead of sear. Cook in batches if you need to.

Cook the Flour: Cooking the flour for a minute or two helps to remove the raw flour taste from the gravy.

Low and Slow: After adding the liquids, keep the heat low. The gentle simmer is what tenderizes the beef and allows the gravy to thicken without burning.

Serve with Something to Absorb the Gravy: The rich, savory gravy is the best part of this dish, so make sure you have something to soak it all up! Mashed potatoes are my favorite.

Serving Suggestions and Pairings:

Nutritional Information (per serving, approximate):

Calories: 450 kcal

Carbohydrates: 20g

Protein: 35g

Fat: 25g

Saturated Fat: 8g

Cholesterol: 100mg

DIRECTIONS

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10. Serve with : Something to Absorb the Gravy: The rich, savory gravy is the best part of this dish, so make sure you have something to soak it all up! Mashed potatoes are my favorite.
11. Serving Suggestions and Pairings: This Beef Tips with Mushrooms recipe is a complete meal on its own. It pairs perfectly with mashed potatoes, rice, or egg noodles. You could also serve it with a side of steamed green beans or a simple green salad to add some freshness. This hearty, comforting meal would also go well alongside a classic like this Instant Pot Lasagna or a simple Classic Spaghetti Recipe for a diverse spread.
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14. Protein: 35g
15. Fat: 25g
16. Saturated : Fat: 8g
17. Cholesterol: 100mg
18. Sodium: 900mg
19. Fiber: 2g
20. Sugar: 3g
21. Disclaimer: Nutritional values are estimates and can vary based on specific ingredients and portion sizes.
22. Storage and Leftover Tips: Leftovers of this dish are fantastic! Store them in an airtight container in the refrigerator for up to 3 days. To reheat, you can warm them gently in a pot on the stovetop or in the microwave. The gravy might thicken more, so you may need to add a splash of beef broth.
23. More Recipes You'll Love: If you enjoy savory, comforting, and hearty meals, you might also like these other recipes:
24. This : Cajun Chicken Sausage Gumbo is my favorite bowl of Southern comfort
25. These : Easy Turkey Wings are my favorite comfort food for lazy Sundays

SWAPS & NOTES

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