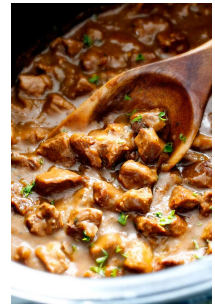






# Slow Cooker Beef Tips and Gravy

Slow Cooker Beef Tips and Gravy (with no “cream soup!” ) is is wonderfully tender, richly satisfying, comforting and flavorful and the perfect make ahead meal for busy weeknights! I also love serving these Beef Tips Recipe for special occasions or holidays because they are so easy, make ahead and simple to double/triple or I've even 10X the recipe!



 <b>Prep Time</b>	20 minutes
 <b>Cook Time</b>	4 hours
 <b>Total Time</b>	4 hours 20 minutes
 <b>Servings</b>	6 -8

## Ingredients

### Beef Tips

- 1 tablespoon Vegetable oil
- 1 1/2 pounds stew meat, beef chuck or sirloin cut into large bite size pieces
- 1 teaspoon salt
- 1/2 teaspoon pepper
- 1 onion, chopped
- 4-6 garlic cloves, minced

### Gravy

- 1-4 tablespoons butter (in directions)
- 1/2 cup all-purpose flour
- 4 cups low sodium beef broth
- 1 tablespoon low sodium [soy sauce](#)
- 1 teaspoon [Dijon mustard](#)
- 1 1/2 teaspoons [beef bouillon](#)
- 1 1/2 teaspoons sugar
- 1/2 tsp EACH dried parsley, paprika
- 1/4 tsp EACH dried oregano, dried thyme

## Instructions

1. While meat is still on the cutting board, toss it with 1 teaspoon salt and 1/2 teaspoon pepper. Heat 1 tablespoon olive oil in a large skillet over medium high heat. Add beef (work in 2 batches if needed) to the very hot skillet and let cook undisturbed for approximately 2 minutes, or until nicely seared on one side, then continue to cook while stirring until beef is browned all over but not cooked through. Remove beef to 6-quart (or larger) slow cooker and top with onions and garlic.
2. To the remaining juices left in the skillet, melt 1-4 tablespoons butter. The amount of butter will depend on how much juices/fat are left from searing your meat. You want approximately 1/2 cup between the juices and the butter. Whisk the flour into the butter until dissolved followed by all of the Gravy ingredients. Bring to a boil then reduce to a

simmer until thickened to the consistency of thick gravy. Add to slow cooker and stir to combine.

3. Cook on HIGH for 3-4 hours or on LOW for 5-7 hours. Beef is ready when it is melt in your mouth tender. Season with additional salt and pepper to taste. Serve with potatoes, pasta or rice.

## **Notes**

*Don't miss the "how to make" recipe video at the top of the post!*