

## Beef Tips

### Ingredients

<b>3 Tbsp vegetable oil</b>	<b>1 tsp garlic powder</b>
<b>1 onion, chopped</b>	<b>1 tsp salt</b>
<b>2 lbs steak ends</b>	<b>1 tsp ground black pepper</b>
<b>2 cups water</b>	<b>1 (.75 oz) packet brown gravy mix</b>
<b>¼ cup soy sauce</b>	<b>1 cup water</b>
<b>¼ cup Worcestershire sauce</b>	

### Directions

- 1. In a large skillet heat oil over high heat. Sauté the onion until almost translucent.**
- 2. Add the steak ends and cook on high heat until meat is browned on all sides; about 3 to 5 minutes.**
- 3. 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 ½ to 2 hours.**
- 4. 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.**