



Pot Stew

Method: Crockpot

Preparation Time: 5 minutes

Cooking Time: 7-8 hours

Chef: Food Network

Ingredients

- * 2 lbs. of stew meat, cubed
- * 1 packet brown gravy mix
- * 1 can cream of mushroom soup
- * 1 packet onion soup mix
- * Water, as required
- * Optional: Fresh parsley, finely chopped (for garnish)

Instructions

1. In a mixing bowl, blend the cream of mushroom soup, brown gravy mix, onion soup mix, and a cup of water. Whisk until smooth.
2. Place the beef tips at the bottom of the slow cooker and pour the mixture over them.
3. Cook on low for 7-8 hours or until the beef is tender and flavorful.

Oven Version:

1. Preheat the oven to 300°F (150°C).
2. In a mixing bowl, combine the cream of mushroom soup, brown gravy mix, onion soup mix, and a cup of water. Mix until you achieve a smooth consistency.
3. Place the beef tips in a casserole dish, then pour the mixture over the beef, ensuring the pieces are well-covered.
4. Cover the dish with aluminum foil, ensuring no part of the dish is exposed.
5. Bake for 3 hours without peeking. The beef should become tender, soaking up all the flavors.

Notes

Serve the beef tips over mashed potatoes or rice. Drizzle with the rich gravy, and if desired, garnish with freshly chopped parsley for a touch of color and freshness.