

♥ recipes worth sharing

Stephanie's Beef Tips

These tender slow-cooked beef tips are simmered in a savory French onion broth and finished with a rich homemade gravy. Served over fluffy rice with your favorite sides, this simple, old-fashioned recipe is hearty comfort food that's perfect for busy days and family dinners.



PREP TIME
15 min



COOK TIME
6–8 hr



TOTAL TIME
6 hr 15 min–
8 hr 20 min



YIELD
6 servings

INGREDIENTS

Beef

- 2 pounds chuck roast, cut into bite-size chunks
- 3 packets French onion soup mix
- 3 cups water, plus additional water as needed

Gravy

- 4 tablespoons cornstarch
- 1½ cups cold water

RHINO TIP



Resist the urge to rush the cooking time. Beef tips are done when they fall apart easily with a fork. Extra time in the slow cooker only makes chuck roast more tender.

STEP-BY-STEP INSTRUCTIONS

1



Prepare the beef.

Cut the chuck roast into bite-size chunks and place them in a 6-quart or larger slow cooker.

2



Add the broth mixture.

In a medium bowl, whisk together the French onion soup mix and 3 cups water. Pour the mixture over the beef. Add additional water if needed so the liquid covers the meat by about 2 inches.

3



Slow cook until tender.

Cover and cook on HIGH for 6–8 hours, or until the beef is very tender and falls apart easily with a fork.

4



Make the gravy.

In a small bowl, whisk together the cornstarch and cold water until completely smooth.

5



Thicken the broth.

Pour the cornstarch mixture into the slow cooker and stir well. Cover and cook for an additional 15–20 minutes, or until the broth thickens into a rich gravy.

6



Serve.

Serve the beef tips and gravy over cooked rice. Pair with green beans, a fresh salad, and warm rolls for a complete meal.

TIPS & VARIATIONS



1. Serve over mashed potatoes, egg noodles, or buttered rice instead of plain rice.



2. Add sliced mushrooms during the last 2 hours of cooking for extra flavor and texture.



3. Substitute beef broth for part of the water for an even richer gravy.



4. Cook on LOW for 8–10 hours if you prefer a slower cooking method.



5. Stir in a splash of Worcestershire sauce during the last 30 minutes of cooking for deeper beef flavor.



Family favorites, one recipe at a time.

