



# Sunday Dinner

## Slow Cooked Beef Tips

### *Ingredients:*

**1/4 pound sliced baby portobella mushrooms**  
**1/2 small onion**  
**1 beef top sirloin steak 1/2 lb. cubed**  
**1/4 tsp salt**  
**1/8 tsp. pepper**  
**1 tsp. olive oil**  
**3 tbsp. dry red wine or beef broth**  
**2 tbsp. water**  
**Hot cooked mashed potatoes**

### *Directions:*

- 1. Place mushrooms and onion in a 3 qt. slow cooker. Sprinkle beef with salt and pepper. In a large skillet, heat oil over medium high heat ; brown meat. Transfer meat to slow cooker.**
- 2. Add wine to skillet, stirring to loosen browned bits from pan. Stir in broth and Worcestershire sauce; pour over meat. Cook, covered, on low 6-8 hours or until meat is tender.**
- 3. In a small bowl, mix cornstarch and water until smooth; gradually stir into slow cooker. Cook, covered, on high 15-30 minutes or until gravy is thickened. Serve with mashed potatoes.**