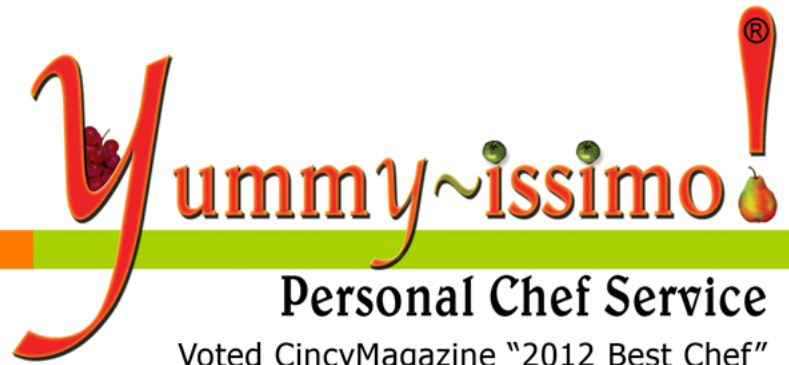


Beef Tips in Brown Gravy



Personal Chef Service

Voted CincyMagazine "2012 Best Chef"

Voted "2011 Personal Chef of the Year"

Voted CityBeat "2011 & 2012 Best Caterer"

Serves 4

2T olive oil	1 package dry onion soup mix	1/4c all~purpose flour
1 1/2 pounds beef stew meat	2c dry red wine	1/4t salt
2 large onions, coarsely chopped	2c beef broth	1/8t pepper
4 garlic cloves, minced	1/4c butter, room temperature	8oz your favorite noodles

Heat olive oil in large Dutch oven over medium heat. Add meat and brown on all sides. Add onion, garlic and dry onion soup mix. Stir well.

Add red wine and cook until wine has cooked down by half. Stir in beef broth, reduce heat and simmer 3~4 hours or until beef is fall~apart tender. Remove beef with slotted spoon and set aside.

In small bowl, mix butter, flour, salt and pepper until all flour is totally incorporated and butter is a very thick paste. Increase heat on beef broth to medium and bring to a slow boil. Drop butter~flour mixture by large tablespoon pieces into broth and whisk well. Once all butter has melted and broth has thickend, reduce heat to low and return beef back to pot. Simmer 10~15 minutes.

Cook noodles according to package directions. Drain well and serve beef and gravy over noodles.

Listen for my weekly recipes, Fridays at 7:45 a.m. on WGRR presented by



Debbie Spangler ~ Certified Personal Chef

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