
Beef Tips & Gravy

1 MEDIUM ONION, CHOPPED.
2 GREEN ONIONS, DICED.
2 TBSP. CHOPPED RED BELL PEPPER
OLIVE OIL
1 1/2 LB. BEEF TIPS / STEW MEAT
1 PACK ONION SOUP MIX
1 TBSP. BUTTERMILK
1/2 CUP ALL-PURPOSE OR SELF-RISING FLOUR
3/4 TSP. WORCESTERSHIRE SAUCE
2 TBSP. CORNSTARCH
1/2 CUP MILK

Sauté onion & pepper in 3 tbsp. of olive oil until tender, set aside. Place beef stew meat in a large bowl, add buttermilk and toss. Sprinkle with the onion soup mix and toss again. Finally, sift or sprinkle flour on the meat and toss.

In a pressure cooker or Instant Pot, sear meat on a medium temperature until brown. Shake in a few dashes of Worcestershire sauce.

Pour hot water over the meat until it is about 1" higher than the meat and add the sautéed onion and vegetables. Cook on medium pressure for 25 minutes. Whisk cornstarch with cold milk and pour over meat after it is done cooking. Stir until well combined and serve over rice or creamed potatoes.