



Beef Tips Crock Pot Recipe



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Introduction

If you're looking for a comforting and hearty meal that requires minimal effort, then this beef tips crock pot recipe is perfect for you. Utilizing the slow cooker method, this recipe allows the flavors to meld beautifully while tenderizing the beef to perfection. Whether it's a busy weekday or a relaxed weekend, you can enjoy a delightful dish with just a few simple steps.

Detailed Ingredients with measures

Beef tips – 2 pounds
Onion – 1 large, chopped
Garlic – 3 cloves, minced
Beef broth – 2 cups
Soy sauce – 1/4 cup
Worcestershire sauce – 2 tablespoons
Carrots – 3 medium, sliced
Mushrooms – 8 ounces, sliced
Cornstarch – 2 tablespoons (for thickening)
Salt – to taste
Pepper – to taste

Prep Time

The prep time for this recipe is approximately 15 minutes. During this time, you will chop the vegetables and prepare the beef tips, making it a quick start to your cooking journey.

Cook Time, Total Time, Yield

Cook Time: 6 to 8 hours on low

Total Time: Approximately 6 hours and 15 minutes to 8 hours and 15 minutes

Yield: Serves 4 to 6 people



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Detailed Directions and Instructions

Step 1: Prepare the Beef

Cut the beef into bite-sized pieces and season them with salt and pepper.

Step 2: Sear the Beef

In a skillet, heat some oil over medium-high heat and sear the beef pieces until browned on all sides. This enhances the flavor.

Step 3: Add Ingredients to the Crock Pot

Transfer the seared beef to the crock pot. Add chopped onions, garlic, and any other vegetables you prefer.

Step 4: Add Liquid

Pour beef broth and a splash of Worcestershire sauce into the crock pot, ensuring that the ingredients are well combined.

See also Twisted Beef and Bacon Roll

Step 5: Season the Mixture

Season with dried thyme, rosemary, and any additional spices you desire. Stir to incorporate all the flavors.

Step 6: Cook

Cover the crock pot and set it to low heat. Cook for 6 to 8 hours or until the beef is tender.

Step 7: Thicken the Sauce (Optional)

If you prefer a thicker sauce, mix cornstarch with water to create a slurry and stir it into the pot during the last 30 minutes of cooking.

Step 8: Serve

Once cooked, give it a good stir and serve the beef tips over rice, noodles, or mashed potatoes.

Notes

Note 1: Meat Selection

Choose a tougher cut of meat, like chuck or round, as it becomes tender during slow cooking.

Note 2: Vegetables

Feel free to add carrots, mushrooms, or bell peppers based on your preferences.

Note 3: Cooking Time

Adjust cooking time according to your crock pot model; some may cook faster than others.

Note 4: Leftovers

Store leftovers in an airtight container in the refrigerator for up to 3 days. Reheat before serving.

Note 5: Variations

You can experiment with different seasonings or add a splash of red wine for extra flavor.



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Cook techniques

Slow Cooking

Slow cooking allows for the beef to become tender and infused with flavors over an extended period. This technique works well in a crock pot, where low and slow heating breaks down tough cuts of meat.

Searing

Searing the beef before adding it to the crock pot enhances the flavor through caramelization. This step helps to build a rich, savory base for the dish.

See also [Grinch Cookies](#)

Layering Ingredients

Properly layering ingredients in the crock pot ensures even cooking and optimal flavor distribution. Place heartier ingredients like potatoes and carrots at the bottom, followed by the meat and lighter ingredients on top.

Using Broth or Stock

Adding beef broth or stock adds depth to the flavor and assists in the cooking process by keeping the beef moist and tender.

Monitoring Cooking Time

Adjusting the cooking time based on the cut of beef and the desired tenderness is crucial. It's important to check the meat for doneness and to avoid overcooking.

FAQ

Can I use different cuts of beef for this recipe?

Yes, you can use various cuts of beef, but tougher cuts like chuck roast or brisket work best for slow cooking.

How long should I cook the beef in the crock pot?

Cooking times can vary, but generally, you should cook on low for 6 to 8 hours or on high for 3 to 4 hours.

Do I need to brown the meat before cooking?

Browning the meat is not necessary but is recommended to enhance the flavor of the final dish.

Can I add vegetables to the crock pot?

Absolutely! Vegetables like potatoes, carrots, and onions can be added and will complement the beef beautifully.

Is it possible to freeze leftovers?

Yes, leftovers can be stored in an airtight container and frozen for later use. Just make sure to cool them completely before freezing.



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Conclusion

The beef tips crock pot recipe is a simple yet delicious meal that showcases the rich flavors of tender beef and savory ingredients. Perfect for busy days, this dish cooks slowly to ensure every bite is packed with taste. Serve it over rice or mashed potatoes for a hearty and satisfying dinner that the whole family will enjoy.

See also [Disco Fries](#)

More recipes suggestions and combination

Beef Stroganoff

A creamy and comforting dish featuring sautéed beef in a rich mushroom sauce, perfect over egg noodles.

Beef and Broccoli Stir-Fry

Quickly stir-fry beef with fresh broccoli and a savory soy sauce for a Chinese-inspired meal in no time.

Beef Tacos

Use seasoned ground beef to fill soft or hard taco shells, topped with your favorite ingredients like lettuce, cheese, and salsa.

Beef Stew

A hearty classic made with chunks of beef, potatoes, carrots, and herbs, slow-cooked to perfection in a savory broth.

Chili Con Carne

A spicy and flavorful dish made with ground beef, beans, tomatoes, and chili seasoning, perfect for a cozy night in.

Philly Cheesesteak Sandwiches

Sauté thinly sliced beef with peppers and onions, topped with gooey melted cheese, served on a hoagie roll.

Stuffed Bell Peppers

Fill bell peppers with a mixture of ground beef, rice, tomatoes, and spices, then bake until tender for a colorful and tasty meal.





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