

Spanish Jack's

Boomer Beef Tips with Noodles

Preparation: 20 Minutes, Cook Time: 35 Minutes

Yield: 6

Spanish Jack's Cookbook

Mustard Barbeque Sauce Recipes: **Beef**



This recipe is a semi-quick meal to make after a busy day. First you need to get great beef sirloin steak tips. Remove any fat and gristle before you cut the tips into bite sized pieces. If you do not have egg noodles or pasta around the house, don't worry. Really, no pasta in the house? You can substitute the pasta with rice. For this recipe you can add more vegetables, more spices and more Spanish Jack's Mustard Barbeque Sauce, but here is what I made one rainy day.

Source: *Connie - Ohio*

1 tablespoon Olive Oil	1 (32-fluid ounce) carton Beef Broth
1 tablespoon Butter	2 heaping tablespoons Dry Brown Gravy Mix
1/2 cup diced Vidalia onion	3 tablespoons Spanish Jack's Mustard Barbeque Sauce
6 medium Mushrooms, diced	1 (12-ounce) package Egg Noodle or Pasta
1-2 pound Beef Sirloin Steak Tips	
1 teaspoon minced Garlic	
Kosher Salt & ground Black Pepper	

Directions:

1. In a medium saucepan or skillet, add the butter and olive oil. Turn the heat setting to medium to medium high.
2. When the butter melts, add the onions and mushrooms to the skillet.
3. When the onions become transparent; push the onions and mushrooms to the side of the skillet. Add the beef tips to the center of the skillet.

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4. As the meat is cooking, add the garlic, salt and pepper. Stir evenly until all sides of the meat become brown. Once the meat has cooked, stir the onions and mushrooms with the meat.
5. Start cooking the egg noodles or pasta based on the package instructions. Only cook the noodles or pasta at an al dente texture.
6. Now add the beef broth to the meat mixture. Stir.
7. Take out 1/4 cup of the warm beef broth to a small bowl. Add the dry brown gravy mix to the small bowl. Stir until you get a creamy texture.
8. Add this liquid mixture to the skillet with the beef tips and stir. Add the Spanish Jack's Mustard Barbeque Sauce to the beef mixture and stir.
9. Let the beef mixture boil for 5-10 minutes. Then cover the skillet and reduce the heat to simmer. When the gravy thickens, you are ready to serve.
10. Drain the cooked egg noodles or pasta. Add 1-2 tablespoons to the large pot before adding the noodles or pasta back.
11. Serve with a bowl of noodles or pasta, topped with the beef mixture. This meal is great with a side dish of salad.




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