



AMERICAN (NEW ENGLAND)

Steak Tips with Mushroom Gravy

COMPLEXITY	SERVES	PREP	COOK	TECHNIQUE	CUT
Basic	4	15 min	25 min	Pan-fry	Top sirloin

Ingredients

- 700 g (1½ lb) top sirloin, cut into 4 cm (1½ in) chunks
- 1 tsp salt, plus more to taste
- ½ tsp black pepper
- 2 tbsp vegetable oil
- 3 tbsp butter
- 300 g (10 oz) cremini mushrooms, sliced
- 1 onion, thinly sliced
- 2 cloves garlic, minced
- 2 tbsp all-purpose flour
- 250 ml (1 cup) beef stock
- 120 ml (½ cup) dry red wine (or more stock)
- 1 tbsp Worcestershire sauce
- 1 tsp fresh thyme leaves
- Mashed potatoes or egg noodles, to serve

Steps

1. Pat the beef dry and season with the salt and pepper.
2. Heat the oil in a large skillet over high heat until it shimmers. Pan-fry the beef in two batches, 2 to 3 minutes per side, until deeply browned but still pink inside. Move to a plate.
3. Lower the heat to medium and melt 1 tbsp butter. Add the mushrooms and cook 6 to 8 minutes, stirring now and then, until the water cooks off and they turn golden.
4. Add the onion and cook 4 minutes until soft. Stir in the garlic for 30 seconds.
5. Add the remaining butter and the flour, and stir for 1 minute until it smells nutty.
6. Pour in the wine and deglaze the pan, scraping up the browned bits, then add the stock, Worcestershire and thyme. Simmer 5 minutes, stirring, until the gravy coats a spoon.
7. Return the beef and its juices and warm for 1 minute, no more, so it stays tender.
8. Taste for salt and serve over mashed potatoes or buttered noodles.

Notes

- **Make ahead:** the gravy can be made a day ahead; sear and add the beef just before serving.
- **Other cuts:** tri-tip or sirloin flap work the same way.
- **Richer gravy:** add 1 tbsp tomato paste with the garlic.
- **Freezer:** the gravy freezes for 3 months without the beef; thaw overnight, reheat until steaming, then sear fresh beef.
- **Shortcut:** use pre-sliced mushrooms and frozen chopped onion.
- **Pair with:** buttered green beans or peas.