



INGREDIENTS

1.5 – 2 lbs boneless top round beef
Large onion, sliced
8 – 12 beef bouillon cubes
12 oz mushrooms, sliced
Flour
Water
Pepper to taste

Meat & Mushrooms

In an electric skillet (we swear by a 30 year old Lifetime brand one), place the raw beef, sliced onion, bouillon cubes and one bay leaf (if desired). Add enough water to just cover the meat and simmer, covered, for about 4 – 5 hours or until the meat is cooked to your liking. By the way, don't be scared of the onions if you're usually not a fan. They cook away into nothing but flavor which isn't oniony and gross, but essential and delicious!

Once the meat is done, add the mushrooms and continue simmering until the mushrooms reach your desired tenderness.

When the mushrooms are done, remove the meat and thicken the liquid to make a gravy. Mix about 3 Tablespoons flour with 1/2 cup water and add to the pan. Continue adding additional flour/water until the gravy is as thick as you'd like. Add pepper to taste, and salt if you wish, but the bouillon has enough salt to last you a lifetime! This is definitely not for those on a low-sodium diet :)

Add the meat back to the pan to heat up and you're ready to eat!

We prefer to serve this over rice with some veggies, but it's delicious with mashed potatoes, too.

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UNIQUELY YOU