

# Simple Barbecue Steak Tips Recipe



5 from 2 votes

**Simple barbecue steak tips** is an easy stove-top steak recipe made with bite-sized pieces of sirloin steak or beef roast that goes great with rice or mashed potatoes. The beef tips cook up in the best gravy for a tasty weeknight dinner in less than 30 minutes.

Prep Time 10 mins	Cook Time 20 mins	Total Time 30 mins
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Servings: 6    Calories: 357kcal    Author: Karin and Ken

## Ingredients

- 1 ½ pounds beef or steak, cut into bite sized chunks
- 2 tablespoons olive or another vegetable oil
- 1 large onion, sliced
- ¼ cup chicken broth
- ⅓ cup barbecue sauce, your favorite variety
- 1 tablespoon paprika
- 1 tablespoon garlic, minced
- 1 tablespoon brown sugar
- 3-5 dashes hot sauce
- 2 tablespoons butter
- salt
- pepper

## Instructions

1. Heat 1 tablespoon of oil in a large skillet until it shimmers or a drop of water flicked in it dances. Add onions, sprinkle with salt, and cook for about 5 minutes, or lightly brown and tender. Remove from pan and transfer to a paper towel lined plate. Wipe your skillet with paper towel.
2. Add another tablespoon of oil to your skillet and heat it up. Rinse and pat beef or steak dry with paper towels and sprinkle with salt and pepper. Add to your skillet and cook until done, between 7 and 10 minutes. Transfer to a plate, cover loosely or tent with foil, and set aside.
3. Now back to your skillet. Add onions, broth, brown sugar, paprika, garlic, hot sauce and barbecue sauce and simmer for about 4 minutes. Add butter to thicken if necessary and stir. Taste mixture to see if it needs any seasoning. Add steak or beef as well as their juices to your skillet and stir until evenly coated. Serve with rice or noodles. Enjoy!

## Notes

Cut the steak into similar-sized pieces so that they will cook evenly.

Choose a high-quality cut of steak like sirloin. It has the perfect amount of marbling for flavor but cooks up tenderly in a short amount of time.

Make sure your pan is hot before cooking. I usually give it five minutes to heat up. The oil should shimmer or you can add a drop of water to the pan and if it dances the pan is ready.

Season the steak tips generously with salt and pepper for flavor but also to help prevent it from drying out.

Adjust the sauce to your tastes. When adding the sauce ingredients, taste it to see if more hot sauce is needed or anything else for that matter.

And, if you're trying to figure out to serve with these delicious morsels, check out this most delicious list of sides for you to try!



## Caramelized Bacon Crackers

- ① Put layer of club crackers on baking sheet.
- ② Place bacon strips, some brown sugar, jalapeno slice, pepper + more sugar.
- ③ Bake ~ 20 minutes or until done. 350°



## **Pekkarinen's BBQ**

### **Sloppy Joe**

- 2 lbs Hamburger
  - 12 oz Brooks Catsup
  - 1 Large Onion (1/2 cup dried minced)
  - 6 or 7 Stalks (ribs) of Celery chopped extremely small
  - 1 Green Pepper chopped extremely small
  - 1 Tablespoon of Worchester sauce
  - Juice from ¼ Lemon (1 Tablespoon)
  - 1 Tablespoon of Vinegar
  - ½ Tablespoon of Brown Sugar
  - ½ Tablespoon of Dry Mustard
  - Dash of Garlic Salt
  - 2 shakes of Tabasco Sauce
- Salt and Pepper to taste

Brown Hamburger in Frying pan.

Place all ingredients in a large covered pot on low and mix.

Simmer for 5-6 hours, Stir every 10-15 minutes









(I put in the oven at 200 and stir every 30 minutes)

# BBQ Chicken Mac and Cheese

My BBQ Chicken Mac and cheese features tender chicken, tangy BBQ sauce, and a creamy sauce. This easy stove top recipe is about 30 minutes!



5 from 2 votes

 <b>Course</b>	Main Dish
 <b>Cuisine</b>	American
 <b>Prep Time</b>	10 minutes
 <b>Cook Time</b>	25 minutes
 <b>Total Time</b>	35 minutes
 <b>Servings</b>	8 People
 <b>Calories</b>	599kcal
 <b>Author</b>	<a href="#">Krystle Smith</a>

## Ingredients

- 1 Package Large Elbow Pasta 16 Ounces
- ½ Cup Butter 1 Stick
- ½ Cup Flour
- 3 ¾ Cups Whole Milk
- ¼ Teaspoon Cayenne Pepper
- ¼ Teaspoon Ground Mustard
- ½ Teaspoon Onion Powder
- ½ teaspoon Garlic Powder
- Pinch Ground Nutmeg Optional
- Salt/Pepper To Taste
- 2 Cups Cheddar Cheese Freshly Shredded
- 2 Cups Gouda Cheese Freshly Shredded
- 2 Cups Cooked or Rotisserie Chicken Cubed or Shredded
- ½ Cup Barbecue Sauce
- Fresh Parsley Roughly Chopped, For Garnish

## Instructions

1. Cook pasta according to package directions; drain and set aside.
2. Melt butter in a large pot over medium heat. Add flour and stir until lightly browned, about 1-2 minutes.
3. Carefully pour in milk. Bring to a boil, stirring constantly until mixture has thickened, about 5 minutes.
4. Reduce heat to low and add cayenne pepper, ground mustard, onion powder, garlic powder, nutmeg, salt, and black pepper. Stir to combine. Remove from heat.
5. Stir in cheddar and Gouda until melted. Add cooked pasta, chicken, and barbecue sauce. Heat on low until combined and warmed through.
6. Garnish with fresh chopped parsley and a drizzle of barbecue sauce, if desired. Enjoy!