

Tender BBQ Beef Tips & Tortellini

This is a simple dish that I believe you should try. I recently had something similar at an excellent restaurant, prepared by a chef. He used Beef Ribs and slow cooked them 14 hours. He also served them with gnocchi. I don't have time to cook something that long, so I figured I try it this way. And boy was it good!

2 Tbls	Butter
1 lb.	Sirloin Tender Tips
2 Tbls	Chopped Garlic
2 Tsp	Beef Base



Season the Sirloin Tips by rubbing them with the beef base, butter, and garlic. Take a hot skillet and sear the tips so that you can hold in the flavor.

1 Cup	Beef Broth
6 oz	Tomato Paste
1 Cup	Smokey BBQ Sauce

In a crock pot, blend these ingredients together, add in the Sirloin Tips. Cook at a medium temperature for 1 hour. Then turn to low for 2 hours. The sauce becomes a thick smoky flavored, spaghetti sauce that taste awesome over Tortellini or Gnocchi. The steak will be fork tender over the pasta.

Top your pasta of choice with this sauce. Prepare your pasta choice accordingly.

Great Eats!

Mike Popella

