



# *Kitchen Cheat Sheet: Crockpot Beef Tips with Mushrooms*

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## *Tips and Time Savers*

- Brown the beef properly. Don't rush it. Color equals flavor, and pale beef never recovered emotionally.
- Cook on LOW, not high. Beef tips need time to relax. High heat just makes them stubborn.
- Don't overcrowd the skillet. Brown in batches so the beef sears instead of steaming itself into disappointment.
- Taste at the end. Slow cookers mute seasoning. A final pinch of salt or splash of Worcestershire fixes almost everything.
- Add mushrooms later if you like them chunky. Half at the start, half in the last hour gives better texture.
- Loosen the gravy as needed. A splash of beef stock brings it back if it thickens too much.

## *Storage*

Let leftovers cool completely, then store crockpot beef tips with mushroom gravy in an airtight container in the refrigerator for up to 4 days. Reheat gently on the stove or in the microwave, adding a splash of beef stock if the gravy needs loosening. This one actually gets better after a night in the fridge, so future-you is in for a treat.

Let the beef tips cool completely, then freeze in an airtight container for up to 3 months. Thaw overnight in the fridge and reheat gently on the stove or in the microwave. If the gravy tightens up like it's holding a grudge, add a splash of beef stock and stir it back into cooperation.

This is freezer-friendly comfort food. Past-you doing future-you a solid.

## *Variations*

- No mushrooms: Skip them entirely and carry on. The gravy will still be rich and beefy, and no one needs to know anything else about it.
- Extra mushroom version: Double the mushrooms if you're a mushroom-forward household. Use cremini or baby bellas for deeper flavor.
- Onion-heavy comfort mode: Add an extra onion or swap in sliced sweet onions for a softer, richer gravy vibe.
- Garlic lover's version: Add an extra clove or two of garlic. Measure with your heart.
- Dairy-free: Skip the cream at the end. The gravy stays savory and glossy without it.
- Serve it differently: This works over mashed potatoes, egg noodles, rice, or even thick toast if that's the day you're having.

# FAQS

## **Can I skip browning the beef?**

You can, but I wouldn't recommend it. Browning adds flavor and keeps the beef from tasting flat. If you're absolutely done for the day, it'll still cook—but the gravy won't have that rich depth.

## **What cut of beef works best for beef tips?**

Sirloin tips, stew meat, or chuck all work here. Chuck will be extra tender if you give it time. Leaner cuts need a full cook so they don't stay chewy and hold a grudge.

## **How long should this cook in the crockpot?**

Cook on LOW for about 6 hours, or until the beef is fork-tender. If it's not tender yet, it's not done. This is not a race.

## **Can I make this without cream?**

Yes. The gravy will still be rich and savory without it—just skip it or replace with a little extra stock. The cream is a bonus, not a requirement.

## **Can I use canned mushrooms instead of fresh?**

You can, but fresh mushrooms hold their texture better and add more flavor. If using canned, drain them well and add them during the last hour so they don't disappear completely.

## **Can I freeze crockpot beef tips in mushroom gravy?**

Yes, and it freezes beautifully. Let it cool completely, store in an airtight container, and freeze up to 3 months. Thaw overnight and reheat gently.

*Nice to Have*

## **As an Amazon Associate, I earn commission from qualifying purchases.**

If you like appliances that actually pull their weight, the Ninja Foodi PossibleCooker PRO is a solid upgrade. It slow cooks, sears, steams, and even goes in the oven, so you can brown beef, build flavor, and finish everything in one pot without dirtying half your kitchen. Big capacity, nonstick, oven-safe to 500°F—and yes, the built-in spoon is oddly satisfying. This is the kind of cooker that makes dinner feel handled. My 12 year old original is still going strong and I just bought this updated version for back up last fall. Love it! [See it here.](#)