

Steak with Mushrooms and Onions

Notes

2+ lbs..... Beef boneless bottom round steaks
½ cup..... Steak sauce
1 tbsp..... Olive oil
4 cups..... Sliced mushrooms
2 Onions chopped
Salt n Pepper (to taste)

1. Trim fat, cut steaks (braising steaks) into 6 equal pieces. Combine steaks and steak sauce in a large Ziploc bag. Refrigerate at least 1 to 8 hours.
2. Brown Steaks in a skillet.
3. Layer mushrooms, onions, and browned seasoned steaks in a slow cooker.
4. Cook on low for 6 to 8 hours or on high for 4 to 6 hours.