

Tender Crockpot Strips with Wagyu Gravy

By Chef Jeremy Silvey

1 pound Wagyu Strips

½ to 1 cup beef broth

4 ounces cream cheese, cut into chunks and softened

2 tablespoons butter

Salt and pepper to taste



Use the butter to grease the crockpot insert, leave the remaining butter in the bottom of the crock. Toss the steak strips into the crock adding beef broth. Cover and cook on low for 6 to 8 hours. Minutes before serving, remove the strips from the crockpot. Add the cream cheese chunks to the broth and stir. Cover and cook for 10 minutes, then stir vigorously. Add the meat back, stir to coat. Add salt and pepper to taste. Cover and allow another 10 minutes for the meat to reheat. Serve alone, over rice or any type of pasta.