

BEEF STROGANOFF

2 tablespoons olive oil

2 tablespoons butter

2 pounds beef sirloin, cut into thin strips about 2" long

4 tablespoons all-purpose flour

2 cups diced onion

2 garlic cloves, chopped

6 cups sliced cremini mixed with wild mushrooms (about 1 lb mushrooms)

4 teaspoons chopped fresh thyme

1 ½ cups beef stock

approx. ½ cup brandy or sherry

1 1/3 cups sour cream (full fat), room temperature

salt and pepper

4 tablespoons chopped Italian parsley

1 package wide egg noodles, cooked

1. Heat the oil and butter in a wide braising dish (sauté pan with a lip) over medium-high heat. Toss the beef with the flour and add to pan, cooking until lightly browned and slightly pink inside. Remove the beef and add the onion and garlic, sautéing until the onions have browned a bit. You may need to add more butter if necessary. Add the mushrooms and sauté until tender, about 5 minutes. Add back the beef, along with the thyme and stock and bring up to a simmer, cooking uncovered for 10 to 15 minutes until the beef is tender and sauce has thickened.

2. When ready to serve, stir in the sour cream and parsley and season to taste. Heat gently. Do not allow to boil or sour cream will curdle.

3. Serve over hot, buttered egg noodles.

Serves 8 to 10

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