

Welcome back, Food Fans!

With the weather getting colder, I'm craving some heartier, stick to your ribs foods. One of my favorites is

Beef Stroganoff

This dish is nice and quick, usually taking around 30 minutes to make and is enough to serve 4 or five people.

You'll need:

- 1 lb boneless ribeye
- 2 tbsp vegetable oil, divided
- 1 large onion, sliced
- 10 oz mushrooms, sliced
- 3 tbsp butter
- 2 tbsp flour
- 2 cups beef broth
- 1 tbsp Dijon mustard
- 2/3 cup sour cream
- Salt and pepper
- 8 - 10 oz egg noodles of choice
- Chopped chives, for garnish

Pound the steak until it's roughly 1/3rd inch thick.

Sprinkle the steak with salt and pepper, then cut the steak into long thin strips.

Heat 2 tbsp oil in a heavy-bottomed pot over high heat. Drop the beef in the skillet, making sure that it's spread evenly around the pan.

Leave the meat untouched for 30 seconds until browned. Turn the beef quickly, then leave it untouched for 30 more seconds to finish browning.

Immediately remove the meat to a plate. Don't worry about spots that are still a little pink. Those will finish cooking later.

Once the meat is done cooking, reduce the heat to medium-high and add the butter, melting it.

Next, add onions, and cook for 1 minute, then add mushrooms. Cook mushrooms until golden.

Scrape bottom of the pot to get all the browned bits off. Add the flour, and cook, stirring, for 1 minute.

Add half the broth while stirring. Once everything has mixed, add remaining broth, stirring again.

Next, add the sour cream and mustard. Stir everything until it's fully incorporated.

Now, bring the sauce to simmer, and reduce heat to medium-low. It should take 3 to 5 minutes for the sauce to thicken to roughly the consistency of cream.

Add the beef back in and simmer for 1 more minute.

Serve hot over cooked egg noodles.

Happy eating!