

Beef Stroganoff



FROM THE KITCHEN OF
DEBBIE MACOMBER

Tender beef, buttery mushrooms and onions in a rich, creamy broth – all spooned over a bed of noodles. Beef Stroganoff can warm anyone's soul with such a wonderful combination of deep savory flavors.

Serves 4

Ingredients

1 pound wide egg noodles
4 tablespoons unsalted butter,
separated
1 ½ pounds flank steak, sliced thin
½ teaspoon salt
1 small yellow onion, halved and
thinly sliced
1 pound mushrooms, sliced
5 garlic cloves, minced
½ cup dry white wine
1 ½ cups beef broth
1 tablespoon Worcestershire sauce
3 tablespoons flour
¾ cup sour cream
Chopped parsley, for serving

Directions

Cook pasta according to package directions; keep warm.

In a large frying pan, melt 1 tablespoon of the butter over medium-high heat. Lay half of the steak in a single layer and season with half of the salt. Cook for about 3 minutes per side, or until browned. Remove to a plate. Repeat with 1 more tablespoon of butter, remaining steak, and remaining salt.

Melt remaining butter in the pan, then add the onions. Sauté for 5 minutes, until soft and translucent. Add mushrooms and cook for 5-7 minutes, until very tender. Add garlic, and cook for 1 minute, until fragrant. Add wine, and cook for 3-4 minutes, scraping the bottom of the pan to loosen any brown bits.

In a separate bowl, whisk together the beef broth, Worcestershire sauce, and flour. Stir mixture into the pan, then bring to a simmer. Turn heat down to medium-low, and simmer for 4-5 minutes, until slightly thickened. Stir in sour cream. Add steak back to the pan, and cook for 1-2 minutes, until heated through. Season with additional salt and pepper, to taste.

Serve over cooked egg noodles and sprinkled with parsley.