

# Beef Stroganoff

## INGREDIENTS:

2 pounds of well marbled chuck roast  
1/2 pound of white button mushrooms , sliced  
1 large onions , sliced  
3 cloves of garlic , sliced  
1/2 cup of dry white wine  
1 tablespoon of olive oil  
1 teaspoon of paprika , separated to 1/2 tsp  
Salt & black pepper to taste  
1 tablespoon of flour  
1 cup of sour cream at room temperature

## Beef Stock Mixture

3/4 cup of beef bone stock  
1 tablespoon of regular soy sauce  
1 tablespoon of Worcestershire sauce  
1 tablespoon of Dijon mustard

## Thickener

2 tablespoons of cornstarch  
2 tablespoons of cold water

## Noodles

Egg noodles

## METHOD

Heat up your Instant Pot (press Sauté button)

Combine 1/2 tsp paprika, 4 pinches of coarse kosher salt, and black pepper in a small mixing bowl, season one side of the chuck steak generously with paprika salt mixture. Add 1 tbsp of olive oil in Instant Pot ensure to coat the oil over whole bottom of the pot, carefully place the seasoned side of chuck steak in the pot and generously season the other side with salt mixture, then brown for 7 minutes on each side without constant flipping. Remove and set aside on a chopping board.

Mix the soy sauce, Worcestershire sauce, Dijon mustard, and beef stock in a glass measuring cup.

Saute mushrooms until slightly crisped and browned, the mushrooms will begin to release their moisture in roughly 3 minutes. Use the moisture to deglaze the bottom of the pot by scrubbing the flavorful brown bits with a wooden spoon. Add in onion slices, then saute for another 2 minutes, then add in sliced garlic and saute until fragrant.

Pour in the wine and completely deglaze bottom of the pot. Allow the wine to reduce for 2 minutes. Turn off the heat briefly to cut the chuck steak, cut the chuck steak into 1/8 inch thick beef slices, mix the beef slices with 1 tbsp of flour in a large mixing bowl. Stir in 1/2 tsp paprika and beef stock mixture in the pot, then place beef slices and meat juice in the pot ensure all beef slices are partially submerged in the cooking liquid. Pressure cook at high pressure for 12 minutes + 12 minutes natural release.

Press cancel button, then sauté button to heat up the sauce in the pot. Slowly mix 1 cup of sour cream at room temperature. In a small mixing bowl, mix cornstarch with water and incorporate it in one third at a time until desired thickness. Taste and adjust the seasoning with kosher salt and black pepper if necessary.

Serve over egg noodles.