

The Best and Richest Beef Stroganoff

Serves: 4–6

Time: 45 minutes

Ingredients

Beef

- 1 ½ lb. **beef tenderloin, sirloin, or ribeye**, trimmed and thinly sliced (against the grain)
- Salt and freshly ground black pepper
- 2 tablespoons **flour** (optional, for light coating)
- 2 tablespoons **butter**
- 1 tablespoon **olive oil**

Sauce

- 2 tablespoons **butter**
- 1 medium **yellow onion**, finely chopped
- 3 cloves **garlic**, minced
- 10 oz **cremini or button mushrooms**, sliced
- 2 tablespoons **brandy or dry sherry** (optional but recommended)
- ½ cup **dry white wine or beef broth**
- 1 cup **rich beef stock** (or demi-glace substitute — see below)
- 1 tablespoon **Dijon mustard**
- 1 teaspoon **Worcestershire sauce**
- ½ cup **sour cream** (full-fat)
- ¼ cup **heavy cream**
- 1 tablespoon **parsley**, chopped (for garnish)

Optional garnish

- Extra parsley or chives
 - Buttered egg noodles, mashed potatoes, or rice
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If you don't have demi-glace

Make a quick substitute:

- 1 cup beef stock
 - 1 tablespoon **Better Than Bouillon beef base**
 - 1 teaspoon **soy sauce or Worcestershire**
 - Simmer until reduced to ½ cup and use in place of demi-glace or rich stock.
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Instructions

1. **Prepare the beef:**

Pat slices dry. Season generously with salt and pepper. Lightly dust with flour if desired (helps browning and thickening).

2. **Sear the beef:**

In a large skillet over medium-high heat, melt **1 tbsp butter + 1 tbsp oil**.

Add beef in batches; sear 1–2 minutes per side until browned but not overcooked.

Transfer to a plate; keep warm.

3. **Sauté aromatics:**

In the same pan, add remaining **2 tbsp butter**.

Add onion; sauté 3 minutes until soft.

Add garlic and mushrooms; cook 6–8 minutes until browned and liquid evaporates.

4. **Deglaze:**

Pour in **brandy and wine (or broth)**.

Scrape up browned bits; simmer until liquid is reduced by half.

5. **Build the sauce:**

Stir in **beef stock or demi-glace, Dijon, and Worcestershire**.

Simmer 5 minutes until slightly thickened.

6. **Finish the sauce:**

Lower heat to very gentle simmer.

Stir in **sour cream and heavy cream** until smooth — **do not boil** (it can curdle).

Return beef and any juices to the pan. Heat through for 2–3 minutes.

7. **Taste and serve:**

Adjust salt and pepper. Sprinkle with parsley.

Serve immediately over **buttered egg noodles, mashed potatoes, or rice**.

Chef's Notes

- **Beef cut:** Tenderloin is classic, but sirloin or ribeye work beautifully. Avoid stew meat — it's too tough for quick cooking.
 - **For more depth:** Add 1 teaspoon **tomato paste** with the onions or a splash of **red wine** with the beef stock.
 - **Creaminess:** A mix of sour cream and heavy cream gives body and balance — neither too tangy nor too heavy.
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