

Beef Stroganoff

Served at the 2019 Fête de Noël, submitted by Chef Chris

Serves 6

1 stick butter
2 lbs. sirloin steak, cut into thin strips
½ cup flour
1 tsp. table salt
½ tsp. ground black pepper
½ tsp. garlic powder
1/2 cup finely diced onions
8 oz. white button mushrooms, cut in ¼'s
16 oz. chicken broth or stock
1 Tb. chicken bouillon type granules
8 oz. sour cream

1 lb. package egg noodles

Sauté mushrooms until dry and set aside.

Brown all of the meat in batches in a frying pan with a little of the butter until brown and remove. Deglaze this pan with some of the stock, reserve and add into the mixture later.

In a Dutch oven (Le Creuset) add onions and the rest of the butter, cook 3 to 5 minutes.

Add the flour to make a roux. Cook for a few minutes stirring constantly.

Add the stock and the reserve stock, stir well. Bring to a boil. Then add mushrooms, meat and seasonings.

Cook covered at 300° for 2 hours.

Stir in the sour cream and serve with cooked egg noodles.

NOTE* For richer flavor, prepare the day before but only cook for 1 hour.

Chill overnight so the flavors meld together. Finish cooking the next day for another hour.

This method works better than cooking completely the first day, then reheating the next day, since the meat will become TOO tender and fall apart.