

Beef Stroganoff (NYT)

Craig Claiborne

Serves 4-6

- 60 g flour
- 1 tsp salt
- ¼ tsp freshly ground black pepper
- 900 g beef tenderloin or boneless sirloin, trimmed of all fat and cut into 5 cm x 6 mm x 6 mm strips
- 113 g butter
- 26 g finely chopped onion
- 225 g button mushrooms, thinly sliced
- 480 ml beef or chicken stock
- 240 g sour cream
- 3 T tomato paste *(or for a more Russian version, just add 1½ tsp dry mustard)*
- 1 tsp Worcestershire sauce
- ½ tsp paprika (optional)
- 3 T finely chopped parsley



1. Combine **flour**, **salt** and **pepper**. Dredge the **beef** in the mixture
2. Brown the meat in **57 g butter** in saucepan over **medium high heat**. Remove meat from pan and set aside.
3. Add the **onion** to the pan and sauté until transparent.
4. Add the **mushrooms** and **remaining butter** and **sauté 3 to 5- minutes longer**.
5. Add the **beef or chicken stock** and bring to a boil
Preparation to this point, may be done ahead.
6. Add the meat to the sauce and cook until meat is tender but not overcooked, **3 to 10 minutes**, stirring often.
7. Combine **sour cream**, **tomato paste**, **Worcestershire sauce**, and **paprika** (if using). Add some of the beef sauce to the sour cream mixture. Return to pan and heat meat and sauce, stirring. Do not boil
8. Sprinkle with **parsley**.
9. Serve with **buttered parsley noodles**.

Notes:

Can add a splash of dry sherry or cognac at the end