



CS Beef Stroganoff

Source: adapted from *damdelicious* Bob and Robin Young
The Captains Shack 29 July 2021

PDF: CS-Stroganoff.pdf

Yield: 4-6 servings

Prep: 15 min

Cook: 25 min

Total: 40 min

Ingredients:

2 T unsalted Butter

1 lbs Boneless Rib-Eye, Boneless Sirloin, Sirloin Steak Tips or Beef Tenderloin, large dice

12 oz Button or Cremini Mushrooms, thickly sliced

½ med sweet Onion, diced

Celtic Sea Salt and freshly ground Tellicherry Black Pepper, to taste

4 cloves Garlic, diced

1½ t dried Thyme

1½ chopped fresh Rosemary

3 t All-Purpose Flour

1 c dry White Wine, Pinot Griego or Chardonnay

4 c Beef Stock

3 T Worcestershire Sauce

1½ T Dijon Mustard

½ c Vodka

8 oz Egg Noodles, uncooked

½ c Sour Cream

2 T chopped fresh Parsley Leaves

Directions:

Melt butter in a large skillet over medium heat. Brown the beef the skillet. Add mushrooms and onion, and cook, stirring occasionally, until mushrooms are tender and browned, about 3-5 minutes; season with salt and pepper, to taste.

Stir in garlic, rosemary and thyme until fragrant, about 1 minute. Whisk in flour until lightly browned, about 1 minute.

Stir in wine, scraping any browned bits from the bottom of the skillet. Stir in beef stock, Worcestershire, Dijon, vodka and egg noodles; season with salt and pepper, to taste. Bring to a boil; cover, reduce heat and simmer until pasta is cooked through, about 9-10 minutes. Stir in sour cream until heated through, about 1-2 minutes.

Serve immediately, garnished with parsley, if desired. Serve with Shiraz or Pinot Noir. You can also serve with a side Fennel and Celery Salad.