



The Captains Shack

Leftover Prime Rib Beef Stroganoff

Source: adapted from *bakeitwithlove*
Bob and Robin Young 5 Jan 2022

PDF: [Leftover-Beef-Stroganoff.pdf](#)

Prep: 5 min **Cook:** 15 min **Total:** 20 min

Ingredients:

2 T Extra Virgin Olive Oil

1 Shallot, diced

½ T Garlic, minced

2 T unsalted Butter

2 T All-Purpose Flour

1 t Tarragon

¾ t ground Sage

1 t Thyme

¼ t each Sea Salt and fresh ground Black Pepper, or to taste

1 c Baby Portabella Mushrooms, stemmed and sliced or the mushroom of your choice or diced potatoes

1½ c Beef Stock

2 T Worcestershire Sauce

¾ T Dijon Mustard, course ground

1 c leftover Prime Rib, cut into 2" strips

¼ c Sour Cream

8 oz Egg Noodles or rice

2 T Parsley, chopped

Directions:

Heat the olive oil in a Dutch oven or large cast iron skillet to medium high heat, then add minced shallot and garlic and cook for 1 minute, just enough to start sweating the shallot. Add butter and melt with the shallot and garlic.

Add the all-purpose flour, combine with shallot and garlic until all of the flour is absorbed. Add tarragon, ground sage, thyme, salt and pepper and mushrooms. Stir to combine, then add the beef stock, Worcestershire and Dijon.

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Stir all of the gravy ingredients, reduce heat to medium and allow to simmer, reducing heat as necessary to maintain a low simmer, for about 10 minutes. Gravy should thicken while simmering.

Once gravy has simmered and reduced, slightly thickening, add the sliced leftover prime rib roast meat and cook an additional 2-3 minutes to heat the meat through completely. Remove from heat and add sour cream. Serve immediately over cooked pasta, rice, or potatoes. Top with chopped parsley for garnish, if desired.