



Mahogany Beef Stroganoff

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Categories: Main Dish - Beef

Servings: 6

Description: The addition of the hoisin sauce makes this a different stroganoff

Source: : The Captain's Shack, Boise, Idaho

Preparation Time: 30 minutes Start to Finish Time: 2 hours 30 minutes

Serving Ideas: Good served over buttered wide noodles or over rice with sour cream.

Suggested Wine: A good Zinfandel, Merlot or Syrah

Ingredients

4 T Olive Oil

3 1/2 lbs boneless Beef
Chuck Roast, trimmed of
excess fat and cut into 1"
cubes

4 c chopped Red Onions

2 c big Red Wine, Zin,
Merlot, Syrah

14 1/2 ozs diced Fire
Roasted Tomatoes,
undrained

1 t dried Oregano

1 t dried Basil

2 t fresh Thyme

3/4 c Hoisin Sauce

3 Bay Leaves

2 med Garlic cloves,
minced

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

To Finish

1 lb slender Heirloom
Carrots, cut diagonally
into 1 inch lengths

1 T Cornstarch, mixed
with 1 T water

2 T chopped fresh
Parsley

Directions

1) Heat 2 tablespoons olive oil in heavy large pot over high heat. Sprinkle meat with Celtic Sea Salt and fresh ground Tellicherry Black Pepper. Add meat to pot; sauté 1/2-way until brown on all sides, about 10 minutes. Push meat to sides of pot.

2) Reduce heat to medium; add 2 tablespoons oil to pot. Add onions; sauté 1/2-way until golden brown, about 15 minutes. Mix meat into onions. Add 1 cup wine, tomatoes with juices, garlic, herbs, Hoisin sauce, and bay leaves.

3) Bring to boil. Reduce heat to low, cover pot and simmer 45 minutes, stirring occasionally. Add carrots and 1 cup wine. Cover; simmer 30 minutes, stirring occasionally.

4) Uncover, increase heat to high; boil until sauce is slightly reduced, stirring occasionally, about 15 minutes longer. Reduce heat to medium, add cornstarch mixture and simmer until sauce thickens, stirring occasionally, about 8 minutes. Discard bay leaves. Season stew with salt and pepper.

5) Transfer stew to large bowl. Sprinkle with parsley and serve. Excellent over buttered egg noodles and sour cream.

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