

Beef Stroganoff



Voted "2011 Personal Chef of the Year"
Voted CityBeat "2011 & 2012 Best Caterer"

Recipe from: www.RusCuisine.com

Serves 8

2 1/4 pounds beef, cut into long thin strips	1/4c butter	2T butter
1/4c all~purpose flour	1 onion, diced	2c beef broth
1t salt	Sauce:	5oz sour cream
1/2t pepper	2T flour	1/4c ketchup

Lay beef out on baking sheet and pat dry with paper towels. Season flour with salt and pepper and dredge meat in seasoned flour.

Melt butter in large skillet and sauté onion until soft. Add beef and sear well.

Mix together flour and butter until it is a thick paste. Add into hot skillet and cook until the paste is fully incorporated into the meat mixture. Slowly add beef broth, stirring well to avoid lumps.

Add sour cream and ketchup and mix well. Reduce heat and simmer 20~30 minutes. Do not let the sauce boil or the sour cream will curdle.

Traditional Russian recipes serve this over fried potatoes. The Americanized version of Beef Stroganoff is served over cooked, buttered noodles.

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