

Beef Stroganoff

Makes 8 servings

Cooking takes about 45 minutes. Ensure you have everything ready.

Ingredient	US	Non-US
1 boneless sirloin steak, cut 1 ½ inches thick		
butter	1/3 cup	
medium-sized onions, sliced	2	
sliced mushrooms	½ pound	
(or 1 can sliced mushrooms, drained)	6 ounces	
can condensed beef broth	1	
salt	1 teaspoon	
flour	2 tablespoons	
dairy sour cream	8 ounces	

Cooking Instructions:

1. Trim any excess fat from steak; cut steak into 1/4-inch thick diagonal slices.
2. Heat a large skillet until very hot; add about 1 tablespoon of the butter and swirl to coat bottom of skillet.
3. Panfry beef strips, a few at a time, 1 minute on each side or until steak is done as you like it and all strips are fried, using more butter as needed; keep warm.
4. Add remaining butter to skillet; stir in onion slices; sauté 5 minutes; push to one side; stir in mushroom slices and sauté 3 minutes. Add beef broth and salt; simmer 5 minutes.
5. Stir flour into sour cream in a small bowl; blend in about 1 cup of the hot mixture. Return sour-cream mixture to skillet and cook; stirring constantly, until mixture thickens and just begins to bubble. (Do not boil.)
6. Add cooked beef strips; stir just until blended. Serve with hot noodles.