

# U The Lexingtonienne U

## BEEF STROGANOFF

- 1/2 C sour cream
- 1 T ketchup
- 1 tsp dijon mustard
- 3 1/2 T butter, divided
- 1 T all-purpose flour
- 1 C beef stock, heated to a simmer (you can microwave it)
- 1 onion, chopped
- 1 C mushrooms, sliced
- 1 lb (approx) beef tenderloin or other steak, COOKED, and cut into bite-size pieces
- Salt & pepper to taste

In a bowl, whisk together sour cream, ketchup, dijon mustard, and salt & pepper until thoroughly combined. Set aside.

In a small saucepan over medium heat, melt 1 1/2 T butter. Whisk in flour, stirring until smooth. Gradually whisk in beef stock, stirring constantly to prevent lumps. Continue to stir and simmer for about 3-4 minutes or until sauce is thickened and smooth. Remove from heat, cover, and set aside.

In a large skillet, melt remaining 2 T butter over medium-high heat. Add onions and cook for about 7-8 minutes or until caramelized, stirring regularly. (If the onions start to burn, you can turn the heat down to medium. You can also add some extra beef stock to your pan, then scrape with a wooden spoon or rubber spatula to get the brown bits up.) Add mushrooms, cooking for about 2-3 minutes or until the mushrooms are cooked through and beginning to shrink. Stir in steak and cook for about 2 more minutes or just until the steak is warmed through. Season with salt & pepper. Transfer steak mixture to a bowl and cover with aluminum foil. *(Optional: remove onions from mixture and discard.)*

Keeping your skillet over medium heat, pour in beef stock sauce and return it to medium heat but not boiling. Stir in sour cream mixture and whisk until smooth, heating until warm but still not boiling. Stir in steak mixture. Some recipes say to serve immediately, but I kept mine on the stove, covered over the lowest heat, and stirred it occasionally, and it kept just fine for about 20-30 minutes until I was ready to serve it.

Serve over egg noodles (cooked according to package directions). This goes beautifully with a side of peas and carrots.

