

Beef Stroganoff

- 3 lbs boneless Stew Meat, cut into medium cubes
- ½ cup all-purpose flour
- 1 tsp salt, divided
- Dashes of coarsely ground black pepper, divided
- ¼ cup B.R. Cohn Estate Picholine Extra Virgin Olive Oil
- ½ cup finely chopped onion
- 1 tsp paprika
- 3 tbsp tomato paste – blended into 2/3 cup water
- 1 ½ cups beef broth
- 2 tsp Worcestershire Sauce
- 1 tsp B.R. Cohn Balsamic & Shallot Mustard
- ½ cup heavy cream
- 4 tbsp butter, divided
- 3 ½ cups thinly sliced mushrooms
- 1 tbsp lemon juice
- 1-12 ounce package of broad egg noodles
- 2 tbsp finely chopped parsley

Trim stew meat of visible fat and dredge meat in flour, 1/2 tsp salt and pepper. In a large skillet or large saute pan heat 2 tbsp olive oil and brown meat a few pieces at a time. Once meat is browned, remove to a bowl and continue process until all stew meat is browned. Add remaining olive oil and saute onions over medium-low heat. Stir often and cook until onions are transparent. Add 1/2 cup of beef broth and scrape bottom of pan to release meat and onion flavors. Add meat back into the pan and bring to a slow boil. Turn down heat and simmer until tender, about 30 minutes. Add paprika, remaining cup of broth, blended tomato paste, Worcestershire sauce, mustard and cream. Bring back to a simmer. Do not let the mixture boil as it will curd. In a separate skillet melt 2 tbsp butter and saute mushrooms. Add lemon juice and mushroom mixture to meat and sauce. Keep warm. Cook packaged noodles per directions and until tender. Drain noodles and serve with meat sauce over the top. Sprinkle with parsley.



50 Mins



Serves 4-6



Pairs with B.R. Cohn Silver Label Cabernet Sauvignon

B.R. COHN WINERY & OLIVE OIL COMPANY



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