

# Beef Stroganoff



PREPARATION TIME  
30 minutes



COOKING TIME  
35 minutes



PERFECT PARTNER  
sourdough bread



**MONEY.  
Cook's  
SAVER.**

Sirloin steak can be an expensive cut of meat. For a less expensive alternative to sirloin, consider using a slice of bottom round or even a 1/4-inch-thick slice of rump roast.

## SHOPPING LIST

- sirloin • beef broth • noodles
- mushrooms • sour cream
- green onions

## ON HAND

- flour • salt • paprika • pepper
- butter • onion • garlic

## INGREDIENTS

- 1 pound (1/4-inch-thick) sirloin
- 1/4 cup flour
- 1 teaspoon salt
- 1 teaspoon paprika
- 1/4 teaspoon pepper
- 1/4 cup butter
- 1 small onion, minced
- 1 clove garlic, minced
- 1 (10-ounce) can beef broth
- 1/2 cup water
- 2 cups sliced mushrooms
- 1/2 cup sour cream
- 4 servings hot cooked noodles
- 1/4 cup sliced green onions

SERVES **4**

## COOKIN' *Express*

• A fast and easy way to trim the stem even with the bottom of the mushroom cap and then use an egg slicer. All the slices will be uniform in width and the slicing job will be done in a jiffy.

### Make Ahead

Prepare through step 3 up to a day ahead. Refrigerate until needed. Reheat slowly before proceeding with step 4.

### ♦ VARIATION

For a tasty variation of this classic recipe, substitute strips of pork loin for the sirloin.

**1** Cut sirloin into 1x1 1/2-inch strips. Mix flour, salt, paprika and pepper in a sealable plastic bag. Add steak to bag and shake to coat. Remove steak from plastic bag.



**2** Melt butter in a large skillet over medium-high heat. Sauté steak, onion and garlic in butter until browned.

**3** Add broth, water and mushrooms; mix well. Bring to a boil; reduce heat. Simmer, covered, for 30 minutes or until very tender.



**4** Stir sour cream into mixture. Heat to serving temperature. Do not allow to boil. Serve over noodles. Garnish with green onions.