

STROGANOFF RECIPE FOR THE HOME CHEF



Serves 4-6

Ingredients for Stroganoff Sauce:

- 2 tbsp oil of your choice
- $\frac{3}{4}$ cup sour cream
- $\frac{1}{2}$ cup heavy cream
- $\frac{1}{4}$ cup sherry cooking wine
- 2 tbsp half & half
- 1 medium yellow onion, chopped fine
- 1 8-oz. package of mushrooms, destemmed and finely chopped in food processor
- 2 tsp minced garlic
- 1 tsp water
- 1 tsp corn starch
- 2 tsp Italian herb spice mix
- 1 tsp black pepper
- Salt to taste

Preparation:

1. Add oil to a pan and heat up. Once heated, sauté onions and mushrooms until translucent and most of the liquid has evaporated.
2. Add garlic and sauté until fragrant.
3. Add half of the sherry wine along with the Italian herb spice mix and black pepper. Let that

cook for 2-4 minutes.

4. Add the heavy cream and bring up to a simmer.
5. Once simmering, mix the water and corn starch together and add to the sauce to thicken.
6. Slowly incorporate the sour cream into the sauce using a whisk.
7. When the sauce is back at a simmer, add the remaining sherry wine and the half & half.
8. Flavor with salt as needed and set aside.

Ingredients for Steak Stroganoff Dish:

- 1 lb. egg noodles, cooked to directions on package and drained
- 2 tbsp oil of your choice
- ½ lb. steak, sliced
- 1 8-oz. package of mushrooms, destemmed, finely sliced
- 4 oz. parmesan cheese

Procedure:

1. Toss mushrooms in enough oil to evenly coat them and a bit of salt. Roast in the oven at 400°F for 12 minutes.
2. In a skillet over medium heat add oil and steak. Sauté until steak is just beginning to brown.
3. Place hot and drained egg noodles in a serving bowl.
4. Ladle stroganoff sauce over the egg noodles, followed by the roasted mushroom and heated steak.
5. Sprinkle parmesan over the top.

Enjoy!



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