

Skillet Beef Stroganoff

Serves 4

To prepare the beef, pound it with a meat pounder to an even 1/2 inch thickness. Slice the meat, with the grain, into 2 inch strips, then slice each piece against the grain into 1/2 inch strips. Brandy can ignite if added to a hot, empty skillet. Be sure to add the brandy to the skillet after stirring in the broth.

1 1/2 lbs sirloin tips, pounded and cut into 1/2 inch strips
Table salt and ground black pepper
4 tablespoons vegetable oil
10 ounces white mushrooms, wiped clean and sliced thin
1 medium onion, minced
2 tablespoons unbleached all purpose flour
1 1/2 cups low sodium chicken broth
1 1/2 cups beef broth
1/3 cup brandy
6 ounces wide egg noodles (4 cups)
2/3 cups sour cream
2 teaspoons juice from 1 lemon

1. Pat the beef dry with paper towels and season with salt and pepper. Heat 1 tablespoon of the oil in a 12 inch skillet over medium high heat until just smoking. Cook half of the beef until well browned, 3 to 4 minutes per side. Transfer to a medium bowl and repeat with 1 tablespoon more oil and the remaining beef.

2. heat the remaining 2 tablespoons oil in the now empty skillet until shimmering. Cook the mushrooms, onion, and 1/2 teaspoon salt until the liquid from the mushrooms has evaporated, about 8 minutes. (If the pan becomes too brown, pour the accumulated beef juices into the skillet). Stir in the flour and cook for 30 seconds. Gradually stir in the broths, then the brandy, and return the beef and accumulated juices to the skillet. Bring to a simmer, cover, and cook over low heat until the beef is tender, 30 to 35 minutes.

3. Stir the noodles into the beef mixture, cover, and cook stirring occasionally, until the noodles are tender, 10 to 12 minutes. Off the heat, stir in the sour cream and lemon juice. Season with salt and pepper to taste and serve.