

# EAT THIS! DRINK THAT!

*with* **BORDEAUX**

## BEEF STROGANOFF

### INGREDIENTS

- 600 g scotch fillet steak (boneless ribeye)
- 2 tbsp vegetable oil, divided
- 1 large onion sliced
- 300 g mushrooms, sliced
- 3 tbsp butter
- 2 tbsp flour
- 2 cups beef broth
- 1 tbsp Dijon mustard
- $\frac{3}{4}$  cup sour cream
- Salt and pepper to taste

**Prep Time** 10 minutes  
**Cook Time** 20 minutes  
**Serves** 4 people

**Wine Pairing**  
Grand Vin de Reignac 2011

### DIRECTIONS

Use your fist (or rolling pin) to flatten the steaks to about  $\frac{3}{4}$  cm thick. Slice into 5mm strips, discarding excess fat. Sprinkle with a pinch of salt and pepper.

Heat 1 tbsp oil in a large skillet over high heat. Scatter half the beef in the skillet, quickly spread it with tongs. Leave untouched for 30 seconds until browned. Turn beef quickly. Leave untouched for 30 seconds. Immediately remove onto a plate.

Add remaining 1 tbsp oil and repeat with remaining beef. Turn heat down to medium-high. Add butter, melt. Add onions, cook for 1 minute, then add mushrooms.

Cook mushrooms until golden. Add flour, cook, stirring, for 1 minute. Add half the broth while stirring. Once incorporated, add remaining broth. Stir, then add sour cream and mustard. Stir until incorporated.

Bring to simmer then reduce heat to medium-low. Once it thickens to the consistency of pouring cream, add beef back in. Simmer for 1 minute, then remove from stove immediately. Serve over pasta or egg noodles, sprinkled with chives if desired.



**CLASSIC  
DINNER  
RECIPE!**