

Featuring Tennessee Gourmet® Products

© 2007

Savory Beef Stroganoff

1 pound beef sirloin or tenderloin, cut into 2 x 1 x 1¼-inch strips	2 cups beef consommé
1 tsp. Tennessee Gourmet® Savory Beef Rub	2 tsp. Dijon style mustard
4 Tbsp. unsalted butter, divided	¼ cup sour cream
3 Tbsp. Extra Virgin Olive Oil (EVOO), divided	1 pound extra wide egg noodles, cooked to package directions
½ cup yellow onion, thinly sliced	1 Tbsp. cognac
12 ounces fresh button mushrooms, sliced	Chopped leaf parsley (garnish)
2 Tbsp. all purpose flour	Salt and pepper to taste

Season the beef strips with Savory and refrigerate for at least 30 minutes.

Sauce

Heat a skillet over medium heat. Melt 2 Tbsp. butter and stir in flour. Cook for about 1 minute while stirring. Whisk in consommé. Whisk for 1 minute. Stir in mustard and sour cream, whisk an additional 2 to 3 minutes until sauce thickens. Remove from heat.

Heat a second skillet over high heat; add 2 Tbsp. butter, EVOO and onions. Sauté until slightly caramelized. Add mushrooms and continue to sauté until tender. Add this mixture to the sauce above.

Using the same skillet used for the onion, mushroom mixture, add cognac and deglaze the pan. Add 1 Tbsp. EVOO and brown the beef until cooked through.

Combine the meat with the sauce and serve over a bed of egg noodles topped with parsley.