

BEEF STROGANOFF

4 lbs sirloin steak
4 tbsp olive oil
6 tbsp butter
1 med onion, diced
2 lbs button mushrooms, sliced
3 cups beef broth
4 tbsp cognac
2 cups sour cream
2 tbsp Dijon mustard
Salt and pepper to taste

Trim beef and slice into ½ inch slices.

Season with salt and pepper.

Heat olive oil in large skillet over medium high heat.

Add meat in batches, do not over crowd, and cook until just changed in color, about 2-3 minutes. Goal is to have meat medium rare when whole process is completed.

Remove meat to a plate.

Add butter to the skillet and cook chopped onion till soft about 3 minutes.

Add and cook mushrooms stirring, until the liquid the mushrooms release evaporates, about 8-10 minutes.

May have to be done in two batches.

Add beef stock and cognac and simmer for about 10 minutes.

Then stir in sour cream, mustard, steak strips and any accumulated juices and salt and pepper to taste. Cook till meat is heated through but hopefully still medium rare.

Serve on buttered noodles.

NOODLES

2 lbs egg noodles
Butter

Cook al dente according to directions on package.