



Beef Stroganoff

Recipe from Executive Chef Terry Dox

3 tablespoons butter	¾ pound sliced mushrooms
1 ½ tablespoons flour	3 tablespoons sour cream
1 cup beef broth, heated	¼ cup Burgundy
1 pound beef tenderloin, trimmed and cut to 1" pieces	1 teaspoon Dijon mustard
2 tablespoons olive oil	2 tablespoons chopped fresh parsley
½ cup thinly sliced shallots	8 ounces egg noodles
	Salt and pepper to taste

Melt 2 tablespoons butter in small, heavy saucepan over medium heat. Add flour and whisk until smooth. Cook 2 minutes, whisking constantly. Add hot beef broth and bring to boil. Reduce heat and let simmer 2 – 3 minutes. Remove from heat and keep warm.

Season tenderloin with salt and pepper. Heat 1 tablespoon butter and olive oil in saucepan until hot. Add tenderloin and sauté until brown on all sides. Transfer to plate with slotted spoon. Add shallots and mushrooms to remaining oil and sauté about 6 – 8 minutes until mushrooms are browned. Return meat, stock, and Burgundy to saucepan. Stir to combine. Add parsley, mustard, and sour cream. Season to taste with salt and pepper. Serve over buttered egg noodles. About 4 servings.