

RECIPE



TITLE: *Brandy Thyme
Beef Stroganoff*

CUT: *Sirloin or chuck strips*

PREP TIME: *20 min.*

COOK TIME: *20-25 min.*

SERVING SIZE: *2-4 people*

INGREDIENTS:

2 ½ lbs beef strips

1 ½ cups beef broth

Salt & pepper

1 tsp Dijon

1 onion, sliced

½ cup sour cream

8 oz mushrooms

Fresh thyme

1 tsp paprika

Lemon zest

*Splash of brandy (or white
wine)*

DIRECTIONS:

1. Brown beef quickly in a hot pan. Remove.

2. Cook onions and mushrooms until deeply caramelized.

3. Stir in paprika. Deglaze with brandy.

4. Add broth and Dijon. Simmer 5-10 minutes.

5. Remove from heat. Stir in sour cream and thyme.

6. Return beef to warm through. Finish with lemon zest and black pepper.

7. Serve over buttered noodles.
