YAMHILL VALLEY
VINEYARDS

Beef Stroganoff

Made with Yamhill Valley Vineyards Chardonnay and Mustard

Ingredients:

1 lb. of your favorite beef cut, trimmed of excess fat and cut into 2 x ½ inch strips

Sea salt & freshly ground black pepper

2 Tbsp vegetable oil

5 Tbsp unsalted butter

1 medium yellow onion, sliced thinly

1 lb. fresh mushrooms, sliced

1 Tbsp fresh thyme, chopped

1 clove garlic, minced

½ cup white wine – *we prefer Yamhill Valley Vineyards Chardonnay*

2 Tbsp all-purpose flour

¾ cup sour cream

1 Tbsp mustard – *we prefer Yamhill Valley Vineyards Spicy Wholegrain Mustard*

1 Tbsp Worcestershire sauce

1 ½ cups beef broth or beef stock

10 oz egg noodles

1 Tbsp chives, chopped, plus more for serving

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Directions:

Bring a large pot of salted water to a boil.

Season the beef with salt and a generous amount of freshly ground black pepper.

Heat the vegetable oil in a large skillet over medium high heat. Add the beef and cook until browned, using tongs, flip the beef strips over and cook for another minute or so until browned. They should be slightly undercooked; they will finish cooking in the sauce later.

Transfer the beef to a bowl and return the skillet to the stove top on medium high.

Add 1 tablespoon of butter to the skillet. Add the onion and ½ teaspoon of salt. Cook, stirring occasionally to scrape up the browned bits in the pan until the onions are softened.

Add 2 tablespoons of butter, the mushrooms and thyme to the skillet and stir occasionally, scraping any brown bits off the bottom of the pan. Cook until the mushrooms have released some liquid and are starting to brown, about 5 minutes.

Stir in the garlic and cook until fragrant, about 1 minute. Pour in the wine and bring to a boil. Reduce the heat and simmer until evaporated, about 5 minutes.

Sprinkle in the flour and stir until incorporated. Fold in the sour cream, mustard, Worcestershire sauce and ¼ teaspoon of freshly ground black pepper.

Pour in the beef broth and stir until smooth. Bring to a simmer and cook, stirring occasionally, until the sauce has thickened, about 5 minutes.

Meanwhile, while the sauce reduces, cook the egg noodles according to the package directions for al dente. Drain and toss with the remaining 2 tablespoons of butter and chopped chives.

Add the beef and any accumulated juices from the bowl into the sauce and cook, stirring occasionally, until the beef is cooked through.

Divide the noodles between 4 plates and top with the sauce and beef. Sprinkle more chives as garnish and enjoy with a glass of Chardonnay.

Cheers!