

Beef Stroganoff

2 lbs. beef, cut into 2" pieces (*either cooked, leftover steak or raw stew meat or sirloin steak - *see note below*)
2 tbs. olive oil
16 oz. mushrooms (Baby Bella, Cremini, or white button), sliced
1 medium yellow onion, sliced
¼ tsp. Kosher salt
1/8 tsp. freshly ground black pepper
3 tbs. all-purpose flour, divided (2 tbs. and 1 tbs.)
2½ cups beef stock, divided (2 cups and ½ cup)
3 sprigs fresh thyme
½ cup sour cream
Chopped parsley, for garnish

Heat olive oil in a large Dutch oven over medium-high heat. Sauté the mushrooms and onions in the olive oil until onions are translucent (about 8 minutes), stirring occasionally. Sprinkle salt and pepper all over the vegetables, stir to combine.

Sprinkle 2 tbs. flour over vegetables and stir. Allow to cook for 1 minute. Add 2 cups beef stock, stirring to combine. Bring to a boil. Add thyme sprigs. Reduce heat to medium-low and allow to cook until thickened (about 10 minutes) stirring occasionally. If the sauce isn't thick enough to coat the back of a spoon, combine remaining 1 tbs. flour and ½ cup beef stock in a small measuring cup. Whisk until no lumps remain, and add slurry to the pot. Allow to cook for an additional 5 minutes until sauce has thickened.

Add sour cream to mixture, stirring to combine. Add beef to pot and allow to simmer on low for 10 minutes, or until beef is warmed and tender. Stir occasionally.

Serve over egg noodles or rice. Garnish with parsley.

*The best beef to use is leftover steak (can be previously frozen). Another great option would be stew meat or sirloin steak seasoned with Kosher salt and freshly ground black pepper. Follow these instructions before continuing with recipe as above:

In a large Dutch oven or skillet, heat olive oil to shimmering over medium-high heat. Add your seasoned meat to the pot and sauté until browned on all sides (about 2 minutes per side). Remove beef from pot and set aside. Sauté the onion and mushrooms in the fat and oil left from browning the beef.



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