

BEEF STROGANOFF

¾ c. red wine

4 T. butter

1 lb. Beef tenderloin strips

1 chopped onion

1 cup sliced fresh mushrooms

1 T. flour

½ c. beef stock

¼ c. sour cream

1 T. Dijon mustard

8 oz. Egg noodles

Salt & pepper

¼ c. parsley, chopped

Melt 2 T. butter in sauté pan over medium heat. Season meat to taste with salt and pepper; add to pan. Brown meat, add onion, and mushrooms. Saute for five min. and set aside. Boil noodles. In separate pan mix remaining butter with flour over medium heat. Stir in stock, wine,, and bring to a boil, add beef and mushroom mix. Stir one minute. Add sour cream, mustard, and mix through. Remove from heat. When noodles are al dente, top with stroganoff mixture. Garnish with parsley. Enjoy!