

Beef Stroganoff

Of all the recipes I have tried over the years- nothing beats the original Silver Palate Cookbook.

3 cups crème Fraiche
1 ½ Tablespoons Dijon mustard
3 tablespoons tomato paste
2 tablespoons Worcestershire sauce
2 teaspoons paprika
¾ teaspoon kosher salt
fresh ground pepper to taste
1 teaspoon demiglace
1 pound medium sized button mushrooms
1 ¼ sticks butter white pearl onions
3 pounds beef tips- filet is the best
chopped Italian parsley
buttered noodles

Combine crème fraiche, mustard, tomato paste, Worcestershire sauce, paprika, salt and pepper- slowly add demi glace and simmer for 20 minutes. Remove from heat and let stand covered.

Trim stems off mushrooms and discard. Slice thin. Melt 3 tablespoons butter in saucepan and sauté mushrooms. Add pearl onions and sauté with 2 tablespoons additional butter until slightly browned.

Transfer onions and mushrooms to a bowl and set aside.

Cut the meat into diagonal heat remaining butter and sauté filet over high heat until lightly browned- about 3-4 minutes.

Set sauce over medium heat and bring to a simmer. Add mushrooms and onions and any juices that accumulated – simmer 5 minutes.

Add beef slices and mix well- simmer one minute- serve over buttered noodles with chopped parsley as a garnish.

Makes 6 portions