

Rich and Creamy Beef Stroganoff

Savannah · 28/09/2024



Prep Time

10 mins

Difficult

Medium

Servings

1 hr 50 mins

Description

This beef stroganoff recipe with sour cream is rich and creamy. It uses a roux to create a beef gravy thickened with sour cream and cream cheese. A little bit of zip is added with pepper flakes. Serve over egg noodles.

Ingredients

- 2 (2 pound) beef chuck roast
- cut into 1/2-inch thick strips - 1/2 cup red wine - 1 teaspoon salt
- or more to taste - 1/2 teaspoon ground black pepper
- or more to taste - 1 tablespoon extra-virgin olive oil - 1/2 cup butter
- divided - 1 large onion
- diced - 3 cloves garlic
- minced - 1 cup sliced mushrooms - 1/4 cup all-purpose flour - 1 1/2 cups beef stock - 1 tablespoon Worcestershire sauce - 2 teaspoons crushed red pepper flakes - 1 teaspoon prepared yellow mustard - 1 (3 ounce) package cream cheese
- softened - 1 cup sour cream

Instructions

1. Place beef into a large bowl. Stir in red wine
2. salt
3. and black pepper. Marinate for 10 minutes
4. then remove beef and pat dry with a paper towel. Reserve remaining marinade. Dotdash Meredith food Studios Heat olive oil in a large skillet over medium heat. Stir in beef; cook and stir until browned
5. 5 to 7 minutes. Transfer beef to a plate
6. then drain any remaining grease from the skillet. Melt 2 tablespoons butter in the skillet over medium heat. Stir in onion
7. garlic
8. and a pinch of salt. Cook and stir until onion is soft and translucent
9. 3 to 4 minutes. Transfer onion mixture to the plate with beef; set aside. Dotdash Meredith food Studios Melt 2 tablespoons butter in the skillet over medium heat. Add mushrooms; cook and stir until tender
10. about 10 minutes. Transfer mushrooms to a bowl; set aside. Dotdash Meredith food Studios Melt 1/4 cup butter in the skillet over medium heat. Whisk in flour; cook and stir until flour no longer tastes raw
11. about 4 minutes. Slowly whisk in beef stock. Bring to a boil
12. stirring constantly
13. then reduce heat to medium-low. Dotdash Meredith food Studios Pour in reserved marinade
14. Worcestershire sauce
15. red pepper flakes
16. and mustard
17. then add beef and onion mixture. Cover and simmer until meat is tender
18. about 1 hour. Season with salt and black pepper. Dotdash Meredith food Studios Stir in mushrooms
19. cream cheese
20. and sour cream about 5 minutes before serving. Dotdash Meredith Food Studios Editor's Note: Please note the differences in cooking time when using the magazine version of this recipe.