

Beef Stroganoff

Classic Beef Stroganoff with tender beef in creamy sour cream sauce. Easy homemade recipe ready in 2 hours. Perfect comfort food for family dinners.

20	120	140	8	Medium
PREP MIN	COOK MIN	TOTAL MIN	SERVINGS	DIFFICULTY

Beef Stroganoff

Ingredients

- 2 lb chuck roast
- 1 cup flour
- 1 tbsp garlic powder
- 1 tsp nutmeg
- 2 tbsp olive oil
- 1 onion
- 1 cup brandy
- 1 cup dry red wine
- 3 cup beef broth
- 1 tbsp butter
- 1 cup mushroom
- 3 cup sour cream
- 0 pinch salt
- 0 pinch black pepper
- 3 tbsp fresh chives

Instructions

- 1 Prepare the beef**

Cut 2 pounds beef into 1-inch cubes and pat completely dry with paper towels. Combine 1 cup flour, 1 teaspoon salt, and a pinch of black pepper in a large bowl. Toss the beef cubes in the seasoned flour until evenly coated.
- 2 Brown the beef**

Heat 1 tablespoon oil in a Dutch oven over medium-high heat until shimmering. Add half the coated beef and brown on all sides, about 6-8 minutes total. Transfer to a plate and repeat with remaining beef.
- 3 Cook the aromatics**

Reduce heat to medium and add 2 tablespoons oil to the same pot. Add 1 sliced onion and cook until soft and translucent, about 4-5 minutes, stirring frequently.
- 4 Deglaze and braise**

Pour in 1 cup white wine and scrape up any browned bits from the bottom of the pot using a wooden spoon. Return the browned beef to

the pot and add 3 cups beef broth. Bring to a boil, then reduce heat to low, cover, and simmer for 1 hour 30 minutes until beef is fork-tender.

5 Cook the mushrooms

Heat 1 tablespoon butter in a large skillet over medium-high heat. Add 1 cup sliced mushrooms and cook for 5-7 minutes, stirring occasionally, until golden brown and all moisture has evaporated.

6 Thicken the sauce

Whisk 3 tablespoons flour with 1/2 cup of the hot braising liquid in a small bowl until smooth. Stir this mixture back into the pot and bring to a gentle boil for 2-3 minutes until thickened.

7 Finish the stroganoff

Add the cooked mushrooms to the beef and simmer for 5 minutes. Remove from heat and stir in 3 cups sour cream until well combined. Season with salt and a pinch of black pepper to taste.

8 Serve immediately over cooked egg noodles, rice, or mashed potatoes. Garnish with fresh chopped parsley if desired.

Tips

Use chuck roast for the best balance of flavor and tenderness - it's more economical than premium cuts and becomes incredibly tender when braised slowly.

Pat the beef completely dry before coating with flour to ensure proper browning and prevent steaming in the pot.

Brown the meat in batches to avoid overcrowding, which would cause the beef to steam instead of developing a flavorful crust.

Create a flour slurry with some cooking liquid before adding it back to the pot to prevent lumps in your sauce.

Cook mushrooms separately until golden brown to remove excess moisture and concentrate their flavor before adding to the stroganoff.

Add sour cream at the end of cooking and avoid boiling once it's added to prevent the sauce from curdling.

Let the dish rest for 10-15 minutes before serving to allow the sauce to thicken and the flavors to meld together.

Use a Dutch oven for even heat distribution during the long braising process, ensuring perfectly tender beef throughout.