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Beef Stronganoff

INGREDIENTS

1 Package (1-1.25 pounds) Mack Brook Farm Beef Kebobs (2 inch sirloin cubes)
1/2 large onion, chopped
1 (8 ounce) box sliced white mushrooms
8-10 Shitake mushrooms (optional), finely chopped, stems discarded
2 tablespoons olive oil
2 1/2 cups beef stock (see recipe for stock using Mack Brook Farm soup bones)
8 ounces sour cream
4 teaspoons flour
Salt and pepper to taste

DIRECTIONS

In a heavy skillet or Dutch Oven, sauté onion in olive oil until soft, about 10 minutes. Small amounts of water can be added as needed to keep onions from browning.

Trim excess fat from Kebobs and slice in half or smaller, if desired. Push onions to side of pan and add Kebobs. Brown on both sides. Add mushrooms and beef stock to skillet and stir ingredients together. Cover and simmer on low for about 30 minutes.

If a thicker sauce is desired after simmering 30 minutes, uncover skillet and bring broth to a boil. Ladle 1/2 cup broth into a small mixing bowl or cup. Add 4 teaspoons flour and mix well. If necessary, add more broth so that mixture can be poured back into skillet. Pour flour and broth mixture into skillet of boiling broth and stir. Cook 5 minutes on low heat.

Add salt and pepper to taste. Remove from heat and stir in sour cream. If sour cream cools mixture, return skillet to heat for a few minutes, but do not bring to a boil.

Serving suggestion: Traditionally served over egg noodles, but rice or gnocchi also work well.