

# Red Wine Infused Beef Stroganoff with Mushroom Medley



## Ingredients:

- 1.5 lbs. sirloin steak
- Salt and pepper
- 2 T butter
- 2 T olive oil
- 1 onion, thinly sliced
- 1 lb. mixed mushrooms, quartered
- 3 fresh thyme sprigs
- 1/3 cup dry red wine
- 2 T flour
- 1.5 cup beef broth
- 1 T Dijon mustard
- 1 cup sour cream
- 1/4 cup freshly chopped dill
- 1 lb. egg noodles - cooked per package directions



## Preparation:

Cut meat into 2 inch thin strips and season with salt and pepper. Heat butter in large skillet and brown meat in 2 batches. Set aside meat and juices in bowl. In same pan, add olive oil and onion, saute 3-5 minutes over medium heat until soft, turn up heat to medium high and add 1-2 T olive oil or butter, add mushrooms, thyme and cook until soft 5-7 minutes. Reduce heat to medium and add red wine to deglaze pan. Add flour to thicken sauce and stir well. Add broth and stir well, continue to cook for 8-10 minutes more. Add meat and Dijon mustard, simmer for 3-5 minutes longer. Remove from heat and stir in sour cream, mix well. Add 1 T fresh dill. Serve over egg noodles and garnish with an additional tablespoon of sour cream and remaining dill.