



WINERY & VINEYARDS™

*Classic Family-Favorite Beef Stroganoff*

*To Accompany Alma Rosa 2009 Pinot Noir Sta. Rita Hills*

*By Chris Burroughs, Tasting Room Manager*

- ¾ pound mushrooms, sliced
- 1 onion, sliced
- 1 clove garlic, minced
- ¼ cup butter
- Salt & pepper
- 1 ½ pounds beef tenderloin, thinly sliced
- 1 cup beef broth
- 2 tablespoons tomato paste
- 1 tablespoon Worcestershire
- 1 ½ tablespoons flour
- 1 ½ cups sour cream
- ½ cup dry sherry

Sauté mushrooms and onion slices with salt and pepper to taste in butter until mushrooms throw their liquid. Cook until liquid is almost all gone, and add the garlic. Cook for 2 minutes. Set aside. Sauté beef slices briefly, then add broth, tomato paste, and Worcestershire sauce. Simmer just until meat is tender. Mix the flour with enough water to make a paste, and add to the sauce. Stir until thick. Add mushroom mixture, sour cream, and sherry. Heat through. Serve over wide noodles and sprinkle with chopped fresh parsley and/or minced chives.

Serves 6.