

Classic Beef Stroganoff

Ingredients

- 1 1/2 lbs tenderloin or top sirloin, cut into 1/2" cubes
- salt to taste
- ground allspice to taste
- 3 Tbsp unsalted butter
- 1 Tbsp flour
- 1 1/2 cups beef stock
- 1 1/2 tsp Sarepska or Dijon mustard
- dash of ground black pepper
- 2 Tbsp sour cream

Directions

Sprinkle beef with salt and ground allspice to taste, and let rest, uncovered, for 2 hours.

Heat 3 Tbsp of butter in a saute pan over medium-high heat. Add the beef and brown on all sides. Remove and set aside, keeping the pan in the heat.

Add the flour to the pan and brown, stirring as necessary. Stir in the stock and deglace. Stir in the mustard and pepper. Bring to a simmer and cook until reduced by half. Whisk in the sour cream. Return beef to the pot and cook for a couple of minutes, until the beef is cooked through.

