

Tiffin Style Beef Stroganoff

From The Chef of Tiffin Inn

Ingredients

- 1 1/2 lbs filet of choice beef, cut into julienne strips 1 inch long and 1/4 inch wide
- Salt, to season
- Black pepper (a grating), to season
- Paprika, to season
- Butter the size of an egg (plus more if necessary)
- 2 Tbsp finely chopped onion
- 1/2 lb fresh mushrooms, sliced
- 1 scant Tbsp flour
- 2 cups soured heavy cream
- 1 tsp tomato paste
- 1/2 tsp Worcestershire sauce
- 3 sweet pickles, finely sliced
- 1/4 tsp salt
- 1/2 tsp nutmeg

Instructions

1. Cut beef into julienne strips 1 inch long and 1/4 inch wide. Season with salt, a grating of black pepper, and paprika.
2. Heat butter the size of an egg in a skillet and sauté beef quickly on a sharp fire until just medium rare. Remove meat from pan.
3. In the same pan, sauté the finely chopped onion until about half done. Add the sliced fresh mushrooms and cook a few minutes more, adding butter if necessary.
4. Sprinkle 1 scant tablespoon of flour over the mushrooms. Stir as you slowly add 2 cups of soured heavy cream.
5. To this sauce add the tomato paste, Worcestershire sauce, sweet pickles, salt, and nutmeg. Return meat to sauce.
6. Serve hot over toast or on fluffy rice in a Chafing Dish.

Tiffin Style Beef Stroganoff

Cut 1½ lbs. Filet of choice beef into julienne strips 1 inch long and ¼ inch wide. Season with salt, a grating of black pepper and paprika.

Heat butter the size of an egg in skillet and saute beef quickly on a sharp fire until just medium rare. Remove meat from pan.

Now in same pan saute 2 tablespoons finely chopped onion, cook about half done, add ½ pound sliced—fresh mushrooms and cook a few minutes more, adding butter if necessary.

Next sprinkle over the mushrooms 1 scant tablespoon flour. Stir as you add slowly 2 cups soured heavy cream. To this sauce add 1 teaspoon tomato paste, ½ teaspoon worcestershire, 3 finely sliced sweet pickles, ¼ teaspoon salt and ½ teaspoon nutmeg. Return meat to sauce.

Serve hot over toast or on fluffy rice in a Chafing Dish.

The Chef of TIFFIN INN

