

Stroganoff

Serves: 8-10 people | **Cook Time:** 45 minutes | **Difficulty:** Medium

Equipment Needed:

- 12-inch Dutch oven with lid
- Sharp knife and cutting board
- Large spoon
- Small bowl for sauce

Ingredients:

Ingredient	Amount	Notes
Beef sirloin	2 lbs	Cut into strips
Egg noodles	1 lb	Wide variety
Mushrooms	1 lb	Sliced thick
Yellow onion	1 large, sliced	Thick slices
Beef broth	3 cups	Low sodium
Sour cream	1 cup	Full fat
Heavy cream	1/2 cup	For richness
Flour	3 tbsp	All-purpose
Butter	4 tbsp	Unsalted
Dijon mustard	2 tbsp	Quality brand
Worcestershire sauce	1 tbsp	For depth
Garlic	4 cloves, minced	Fresh only
Salt	2 tsp	To taste
Black pepper	1 tsp	Freshly ground
Fresh parsley	1/4 cup, chopped	For garnish
Vegetable oil	2 tbsp	For cooking

Complete Cooking Steps:

Step 1: Set up and Brown Beef

Set up 22 coals, with 8 on top and 14 on bottom, to achieve a temperature of 375°F.

Heat oil in a Dutch oven and brown beef strips in batches, 2-3 minutes per side, until well browned. Don't overcrowd. Remove beef and set aside.

Step 2: Cook Vegetables and Make Roux

Add butter to the same pot and melt. Add sliced onions and mushrooms, cooking for 5-6 minutes until softened and the mushrooms release their moisture.

Sprinkle flour over the vegetables and stir constantly for 2 minutes to cook the flour.

Step 3: Build Sauce and Add Noodles

Gradually add beef broth while stirring constantly to prevent lumps.

Bring to a simmer, then add the egg noodles and stir to submerge them.

Step 4: Finish Stroganoff

When noodles are tender, return browned beef to the pot along with any accumulated juices.

Stir in heavy cream and bring to a gentle simmer. Cook for 3-4 minutes, until the beef is heated through and the sauce has thickened.

Step 5: Final Touches and Serve

Remove from heat and stir in sour cream until well combined. Taste and adjust seasoning with salt and pepper.

Serve immediately, garnished with fresh chopped parsley.

Serving Suggestions:

- Classic comfort food perfect for cold nights
- Serve with green vegetables or salad
- Great with crusty bread
- Russian-inspired camping favorite