



INGREDIENTS

1 pound Fitch Ranch Premium ground beef (85/15 or 80/20)
1-2 tablespoons unsalted butter or vegetable oil (if needed), plus extra for oiling the pan
1 small yellow onion, chopped (1/2 to 3/4 cup)
12 ounces cremini mushrooms, sliced 1/4-inch thick
2 large garlic cloves, minced
1/4 cup cognac (can also use dry white wine)
3 tablespoons all purpose flour
1 tablespoon Dijon mustard
1 tablespoon Worcestershire sauce
1-2 teaspoons sweet Hungarian paprika, to taste (and depending on how fresh/fragrant your paprika is)
1-1/2 teaspoons chopped fresh thyme leaves, divided
3-1/2 to 4 cups beef broth or stock (see note)
8 ounces dried extra wide egg noodles
1/2 to 2/3 cup sour cream (depending on how creamy you like your stroganoff)
3 tablespoons chopped flat-leaf parsley
1 teaspoon fresh lemon juice (optional)
Kosher salt and freshly-ground black pepper

TIME TO PREPARE

10 mins

TIME TO COOK

20 mins

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RECIPE NAME

GROUND BEEF STROGANOFF

PROCEDURE

Lightly-oil a large nonstick skillet or saute pan with vegetable oil (2-3 teaspoons).
Brown the ground beef with a few small pinches of salt and black pepper over medium-high heat. Let the beef develop a good crust before you start to flip it. Break up any really large pieces with a spoon or spatula after it starts to brown. Use a slotted spoon to remove the beef from the pan and set aside.
You'll need 3 tablespoons of fat in the pan—if the beef hasn't released this much fat, add enough butter or oil to make up the quantity.
Add onions, mushrooms, and 1/2 teaspoon kosher salt and 1/4 teaspoon pepper to the pan. Sauté until onions and mushrooms are softened, starting to brown, and most of the liquid that has been released has evaporated. Add the garlic and cook for 1 minute.
Stir in the cognac and simmer for 1-2 minutes, until almost completely evaporated.
Stir the ground beef back into the pan. Sprinkle the flour over the mixture, stir it in to evenly distribute, and cook for 1-2 minutes.
Add the beef broth, Dijon mustard, Worcestershire sauce, paprika, and 1 teaspoon of fresh thyme leaves. Stir in the uncooked egg noodles, and bring the mixture to a boil. Cover, reduce heat, and simmer for 7-10 minutes, stirring every couple of minutes, until the noodles are cooked through.*
Add the sour cream, remaining 1/2 teaspoon thyme, and 2 tablespoons of parsley to the pan and stir to combine. Season to taste with salt and pepper.
If desired, stir in lemon juice to brighten the sauce or serve the dish with lemon wedges on the side to squeeze over your bowl. Sprinkle remaining parsley over the top of the pan and serve immediately.