

Beef Stroganoff

- 1 tablespoon olive oil
- 1/4 teaspoon salt
- 1 teaspoon fresh ground black pepper
- 1-1/4 pounds beef tenderloin, cut into bite-sized cubes
- 3 tablespoons unsalted butter
- 1 cup sliced yellow onion
- 1 tablespoon tomato paste
- 1 tablespoon dry mustard
- 1-1/4 cups [beef broth](#) ^[1]
- 1/2 cup vodka
- white flour
- 1/4 cup heavy or whipping cream

Combine the olive oil with the salt and pepper. Marinate the meat in the olive oil for a few hours at room temperature.

Melt the butter in a frying pan on a medium stove.

Cook the onion for a few minutes, until translucent. Add the meat, and cook another few minutes until browned on the outside.

Add the tomato paste and mustard. Cook for 10 to 15 minutes over medium heat, stirring occasionally.

Add the beef broth and vodka. Cook for another few minutes.

Remove a small amount of the liquid, add some flour to thicken, and mix thoroughly back into the pan. If not thick enough, remove more liquid and repeat.

When ready to serve, combine in the heavy cream.

Serve with [noodles](#) ^[2] or [spaetzle](#) ^[3].

Serves: 5

Preparation time: 1 hour (marinate a few hours in advance)

– [Subscriptions \(1\)](#)

Links:

[1] <http://kitchen.unseelie.org/.283>

[2] <http://kitchen.unseelie.org/.227>

[3] <http://kitchen.unseelie.org/.29>