



## *Chef John's Classic Beef Stroganoff*



### **Ingredients:**

- 2 pounds beef chuck roast, cut into 1/2-inch thick strips
- Salt and pepper
- 1 tablespoon vegetable oil
- 8 ounces sliced mushrooms
- ½ medium onion, sliced or diced
- 1 tablespoon butter
- 2 cloves garlic, minced
- 1 ½ tablespoons all-purpose flour
- ½ cup white wine
- 2 cups beef broth, divided
- ¾ cup crème fraîche (or sour cream)
- 1 tablespoon fresh chopped chives
- salt and pepper to taste

### **Method:**

1. Season beef with salt and pepper.
2. Heat oil in a large skillet over high heat until nearly smoking. Stir in beef; cook, stirring constantly, for 6 to 7 minutes, until liquid evaporates and meat browns.
3. Remove meat from the pan and set aside. Stir mushrooms, onions, and butter into the pan; cook and stir over medium heat until vegetables are lightly browned.
4. Add garlic and stir for 30 seconds. Stir in flour; cook for 1 to 2 minutes until incorporated. Stir in wine and 1 cup of broth, scraping the bottom of the pan to release any browned bits. Bring to a simmer and cook until the sauce thickens, about 3 to 4 minutes.
5. Return beef to the pan. Stir in remaining cup of broth; bring to a simmer and cook on low heat for about 1 hour, covered, until beef is tender and sauce is thick. Stir every 20 minutes.
6. Stir in crème fraîche. Stir in chives. Season with salt and pepper to taste.
7. Serve over fettuccini or mashed potatoes