

Dana Stroganoff

Rich and creamy beef stroganoff with tender meat in a flavorful sour cream sauce. This classic Russian recipe is comfort food perfection.

20 min

HAZIRLIK

2h

PIRME

2h 20min

TOPLAM

8

PORSIYON

Medium

ZORLUK

Dana Stroganoff

Malzemeler

- 900 g chuck roast
- 1 cup flour
- 1 tbsp garlic powder
- 1 tsp nutmeg
- 2 tbsp olive oil
- 1 onion
- 1 cup brandy
- 1 cup dry red wine
- 3 cup beef broth
- 1 tbsp butter
- 1 cup mushroom
- 3 cup sour cream
- 0 pinch salt
- 0 pinch black pepper
- 3 tbsp fresh chives

Yapılışı

- Prepare the beef**

Cut 900g beef into thin strips about 5mm thick and 5cm long. Pat the beef strips completely dry with paper towels.
- Combine flour mixture**

Combine 1 cup flour, 1 tablespoon paprika, 1 teaspoon garlic powder, and 2 tablespoons salt in a large bowl. Add the beef strips and toss until evenly coated with the flour mixture.
- Sear the beef**

Heat 2 tablespoons oil in a large heavy-bottomed pot or Dutch oven over medium-high heat until shimmering. Add half the beef strips in a single layer and sear for 2-3 minutes per side until golden brown. Transfer to a plate and repeat with remaining beef.
- Cook the aromatics**

Reduce heat to medium and add 1 sliced onion to the same pot. Cook for 8-10 minutes, stirring frequently, until the onion is soft and golden brown.

5 Deglaze and braise

Add 1 cup wine to the pot and scrape up any browned bits from the bottom with a wooden spoon (this is called deglazing). Return the seared beef to the pot and add 3 cups beef broth.

6 Bring the mixture to a boil, then reduce heat to low. Cover and simmer for 90-120 minutes, stirring occasionally, until the beef is fork-tender and easily shreds.

7 Prepare the mushrooms

Heat 1 tablespoon butter in a large skillet over medium-high heat. Add 1 cup sliced mushrooms and cook for 5-7 minutes, stirring frequently, until golden brown and their liquid has evaporated.

8 Thicken the sauce

Whisk 3 tablespoons flour with 1/2 cup cold water until completely smooth with no lumps. Stir this mixture into the beef and simmer for 2-3 minutes until the sauce thickens enough to coat the back of a spoon.

9 Finish and serve

Remove the pot from heat and stir in the cooked mushrooms and 1 cup sour cream until smooth. Season with salt and pepper to taste. Serve immediately over cooked egg noodles or rice.

?puçlar?

Use a heavy-bottomed Dutch oven or deep skillet to ensure even heat distribution when searing the beef and developing the sauce. This prevents hot spots that can cause burning.

Don't overcrowd the pan when browning the beef - work in batches if necessary. Overcrowding causes steaming instead of searing, which prevents the development of the rich, caramelized flavors.

Make a smooth flour slurry by whisking the flour with cold broth before adding it to the hot pan. This prevents lumps from forming in your sauce.

Remove the pan from heat before stirring in the sour cream to prevent curdling. If the sauce does break, whisk in a tablespoon of cold sour cream to help bring it back together.

Let the onions cook until they're golden and softened - this usually takes 8-10 minutes and develops the sweet, caramelized flavor that balances the tangy sour cream.

For extra depth of flavor, deglaze the pan with brandy or wine after browning the beef, scraping up any browned bits from the bottom of the pan.

If using tougher cuts of beef, slice them very thinly against the grain and consider marinating in the flour mixture for 30 minutes before cooking.