

BEEF STROGANOFF

This Russian dish has been around for several centuries, but it wasn't until the 1940s and '50s that it became all the rage in the United States. Here's a delicious rendition to the chafing-dish dinner party. Shared by Nan Rabinow.

PREP and COOK: 45 minutes

SERVINGS: 6

INGREDIENTS:

5 tsp. kosher or sea salt, divided
1 $\frac{3}{4}$ –2 pounds beef tenderloin or top sirloin
5 Tbsp. salted butter, divided
1 small yellow onion, minced
10 ounces (4 C.) sliced fresh button mushrooms
2 C. reduced-sodium beef broth
3 Tbsp. cognac or brandy
1 Tbsp. Dijon mustard
1 tsp. paprika, $\frac{1}{4}$ tsp. freshly ground black pepper, $\frac{1}{4}$ tsp. freshly ground nutmeg
1 C. sour cream, at room temperature
1 lb. egg noodles
2 Tbsp. all-purpose flour

DIRECTIONS:

Set a large pot of water to boil with 2 tsp. salt. Cut beef into slivers about 1 inch long, $\frac{1}{2}$ inch wide, and 1 inch thick. Pat dry; then sprinkle with 1 tsp. salt.

Melt 2 Tbsp. butter in a large (14-inch) skillet over medium-high heat; then add half the beef. Sauté until seared, 4 to 7 minutes per batch; then transfer to a bowl. Repeat with remaining beef.

Increase heat to high, add 2 Tbsp. butter, onion, mushrooms, and remaining salt. Cook until mushrooms are lightly browned, about 5 minutes; then transfer to the bowl with beef. Add noodles to the pot of boiling water and cook according to package instructions until tender. Drain and set aside, covered.

Add remaining butter and the flour to the skillet. Brown 3 minutes; then slowly whisk in broth. Remove from the heat and add cognac. Return to heat and whisk in mustard, paprika, pepper, and nutmeg. When sauce has thickened, turn the heat off and add sour cream. Add meat, onions, and mushrooms back into the pan and stir. Serve over noodles.

