

RECIPE CARD

BY CHEF *Gonzalo Garcia*

BEEF STROGANOFF MAITAKE MUSHROOMS & SKIRT STEAK

Serves: 4

Prep time: 20 minutes

Cook time: 25 minutes

INGREDIENTS

- 1½ lb skirt steak
- 8 oz maitake mushrooms, torn into bite-sized pieces
- 1 medium onion, thinly sliced
- 2 cloves garlic, minced
- 2 Tbsp butter
- 1 Tbsp olive oil
- 1 Tbsp flour
- 1 cup beef broth
- 1 Tbsp Dijon mustard
- 1 Tsp Worcestershire sauce
- ½ cup sour cream (room temperature)
- Salt and freshly ground black pepper
- 1 Tbsp chopped fresh parsley
- 12 oz egg noodles, cooked according to package directions

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PROCEDURES

1. Prepare the steak.
2. Slice the skirt steak into 3-inch sections, then cut each section into thin strips against the grain.
3. Season generously with salt and pepper.
4. Sear the steak.
5. Heat the olive oil in a large skillet over high heat.
6. Sear the steak for 1–2 minutes per side until browned but still medium-rare.
7. Remove to a plate.
8. Cook the vegetables.
9. Reduce heat to medium.
10. Melt the butter.
11. Add onions and cook for 5 minutes until softened.
12. Add the maitake mushrooms and cook 6–8 minutes until browned.
13. Stir in the garlic for 30 seconds.

MAKE THE SAUCE

- Sprinkle the flour over the vegetables and cook for 1 minute.
- Slowly whisk in the beef broth.
- Add Dijon mustard and Worcestershire sauce.
- Simmer for about 5 minutes until slightly thickened.
- Finish.
- Lower the heat.
- Stir in the sour cream until smooth (don't let it boil).
- Return the steak and any juices to the pan.
- Warm through for 1-2 minutes.
- Serve.

Spoon over buttered egg noodles.
Garnish with parsley and extra black pepper

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