

## **BEEF STROGANOFF**

**6 Tbsp butter**  
**1 medium minced onion**  
**2# beef tenderloin cut**  
**in thin 1-2/1/2" strips**  
**1/2 # mushrooms sliced**  
**Salt & pepper to taste**  
**1/4 tsp nutmeg**  
**1 cup (or more) sour cream**

**Melt 3 tbsp of butter in skillet. Add the onion and cook slowly until transparent. Remove and set aside. Turn the heat to medium-high, add the beef, and cook, turning to brown on all sides. Remove the beef and set aside with the onions. Add the remaining 3 tbsp butter to the skillet. Stir in the mushrooms, cover, and cook 5-7 minutes. Return the beef and mushrooms to the pan. Season with salt, pepper and nutmeg. (I make this a couple of hours ahead and simmer slowly until ready to eat) Then whisk the sour cream and add to the pan, but do not allow to boil. When thoroughly heated, serve.**

**Enjoy**