Beef Stroganoff Dinner



Please the whole family tonight with Beef Stroganoff Dinner. Your NESCO Roaster Oven makes this comfort meal easy. Pour over buttered egg noodles, or alternatively, rice or polenta. We like serving with fresh bread to soak up every last drop of rich, creamy sauce.

Your Key Ingredient:

NESCO 18 Qt. Roaster Oven

Grocery Ingredients:

- 6 lbs. round steak, cut into 1-inch cubes
- 4 large onions
- 1/4 cup butter
- 1 lb. fresh whole mushrooms
- 6 cups beef stock (or 2 cups beef stock, 1 cup burgundy wine, and 3 cups tomato puree)

- 1 tsp. crushed rosemary
- 1 Tbsp. chopped parsley
- 1 tsp. salt
- 1 Tbsp. lemon pepper
- 4 Tbsp. cornstarch
- 2 cups sour cream

Buttered Noodles

- 1 lb. package egg noodles
- 1/2 cup butter

Total butter needed: 3/4 cup

Instructions

Stroganoff

1. Preheat the NESCO® Roaster Oven to 450°F. Add 1/4 cup butter and stir until melted.
2. Add onions and meat. Cover and brown for 10 minutes.
3. Reduce heat to 325°F. Add mushrooms and herbs, then brown for another 10 minutes.
4. Add beef stock and/or the optional liquids. Cook for 1 1/2 to 2 hours.
5. At serving time, stir cornstarch into sour cream, then add the mixture to the stroganoff. Heat for 2 minutes.

Buttered Noodles

1. Prepare the egg noodles according to package directions.
2. Melt 1/2 cup butter.
3. Drain and rinse the noodles, then spoon them into an 8-inch glass dish.
4. Pour melted butter over the noodles to coat and stir.

5. Cover with foil and place in the steam unit to keep warm while the stroganoff cooks.