

## INGREDIENTS

1 3/4- to 1-pound petite filet (shoulder tender) of beef  
1 12-ounce package Pennsylvania Dutch brand extra-wide egg noodles  
2 tablespoons butter  
1/4 cup (combined) minced dill, parsley and chives  
About 1/4 cup olive oil, divided  
3/4 pound cremini mushrooms  
2 large shallots, finely chopped  
2 large cloves garlic, finely chopped  
Salt and pepper  
2 tablespoons thyme, chopped  
1/4 cup brandy or dry sherry  
1/4 cup flour  
1/2 cup dry red wine  
1 cup veal or beef stock  
2 tablespoons Worcestershire sauce  
1/2 cup crème fraîche or sour cream

## PREPARATION

Place meat in freezer for 5-10 minutes to make it more stable for slicing. Very thinly slice on a slight bias against the grain.

Bring water to a boil for the egg noodles. When stroganoff is just about done, cook pasta 5-6 minutes to al dente, drain, toss with butter and herbs, and season with salt and pepper.

Heat large, cast-iron skillet over medium-high heat. Heat oil, two turns of the pan, then add mushrooms and brown. Add shallots, garlic, salt, pepper and thyme, stir 2-3 minutes more and deglaze with brandy or sherry; transfer to plate and reserve.

In the same pan, heat oil, two turns of the pan. Toss sliced meat with salt, pepper and lightly dredge in flour. Brown the meat in batches to not crowd pan, reserving browned meat with the mushrooms. Deglaze pan with wine, scraping up browned bits then whisk in stock and stir in Worcestershire. When sauce bubbles, add a ladle of it to a bowl with the crème fraîche or sour cream to temper. Add meat and mushrooms back to sauce and bring back to bubble, stir in tempered crème or sour cream and remove from heat.

Serve meat and sauce over bed of noodles.

## PRESENTATION

