

Beef Stroganoff

When you butcher your own animals, sometimes you get experience with cuts you've not cooked before. For Nana, she was excited to find a new way to use our stew meat and her electric pressure cooker. Of course, if you're experienced with a pressure cooker, you can use a traditional stovetop one.

Ingredients

6 pounds stew meat
salt to taste
pepper to taste
6 tablespoons olive oil
6 cloves garlic, minced
1 onion, diced
16 ounces white mushrooms, sliced
2 tablespoons thyme
4 tablespoons flour
¾ cup dry sherry
8 cups beef broth
2 teaspoons Worcestershire
1 - 12-ounce package egg noodles
3 cups sour cream
2 tablespoons parsley



Instructions

- ❖ Set an electric pressure cooker to high.
- ❖ Season beef with salt and pepper, then pan-fry in olive oil for about 3-4 minutes each side.
- ❖ Remove beef from heat and set aside.
- ❖ Add garlic, onion, mushrooms, and thyme.
- ❖ Cook, stirring occasionally, until tender for about 3-4 minutes.
- ❖ Whisk in flour until lightly browned (about 1 minute).
- ❖ Stir in dry sherry making sure to scrap brown bits off the bottom of the pot.
- ❖ Stir in beef broth and Worcestershire. Add beef back.
- ❖ Select manual setting and pressure on high for 12 minutes. When finished cooking, quick release.
- ❖ Stir in egg noodles. Select manual setting and pressure on high for 5 minutes.
- ❖ When finished cooking, quick release.

Nana's Kitchen
Made With Love and Purpose

"O taste and see that the LORD is good: blessed is the man that trusteth in him."
Psalm 34:8