

Beef Stroganoff



From: Exquisite

Serves: 4-6

Prep Time: 15 min

Cook Time: 30min

Instructions

1: Heat the oil in a sauté pan on medium heat. Season Meat with Salt and Pepper and add to hot pan . Sear on both sides until brown. Remove meat from the pan and set aside.

2: Add Butter to the same pan once melted add the shallots and cook until softened. Add sliced mushrooms and pepper and continue to cook until mushrooms are soft and liquid has almost evaporated. Sprinkle flour and mix until all has browned. Add beef broth and paprika, simmer until the liquid has reduced and thickened.

3: Stir in Sour Cream, Dijon Mustard and add meat back to the pan. Continue to cook for 5 minutes making sure all meat is coated with broth.

Notes

This Russian dish has been around for several centuries, but it wasn't until the fifties that it became huge in the United States.

Ingredients

2#

Lean Trimmed Beef S, cut in strips

2 Tbsp

Vegetable Oil

6 Tbsp

Butter

1/4 Cup

Chopped Shallots

1 #

Button Mushrooms, sliced

2 Tbsp

Flour

1 Cup

Beef Broth

3/4 Cup

Sour Cream

1 Tbsp

Dijon Mustard

1 Tbsp

Fresh Parsley

1 Tsp

Paprika

As needed

Salt & Pepper

As needed

Olive oil

Homemade Egg Noodles



From: Exquisite
Serves: 4-6

Prep Time: 1 hr
Cook Time: 15 min

Instructions

- 1: Beat all eggs together in a bowl, add cold water and salt, Stir in flour and work with hands to blend together.
- 2: Divide Dough into two parts and roll out dough on a lightly floured surface paper thin. Let dough sit for 45 minutes.
- 3: Bring medium size pot with salt water to a boil. Using a sharp knife or pizza cutter, cut strips to make egg noodles. Shake out any access flour. Cook egg noodles for 3-5 minutes or until tender.

Notes

Ingredients

3 ea
Egg Yolks

1 ea
Whole Egg

3 Tbsp
Cold Water

1 tsp
Salt

2 Cups
Flour

Easy Skillet Bread



From: Exquisite

Serves: 4-6

Prep Time: 10 min

Cook Time: 15 min

Instructions

- 1: Mixed dry ingredients, then add water and honey and mix together.
- 2: Pour about 1 Tbsp of olive oil in 9 inch non-stick skillet over medium heat. Pour the batter into the pan, spreading evenly and letting some of the oil come on the top as you press down. Add a few tablespoons of water to the outside of the bread and cover with a lid.
- 3: Cook for 7 minutes or until brown, flip and the cook another 7 minutes or so. Bread should be brown on both sides. Add additional honey or butter and enjoy!

Notes

Quick Easy Yummy Recipes

Ingredients

1 /12 cup
Flour

1 Tbsp
Baking Powder

1/2 tsp
Salt

1 Tbsp
Olive Oil

1 Tbsp
Honey

1 Cup
Water